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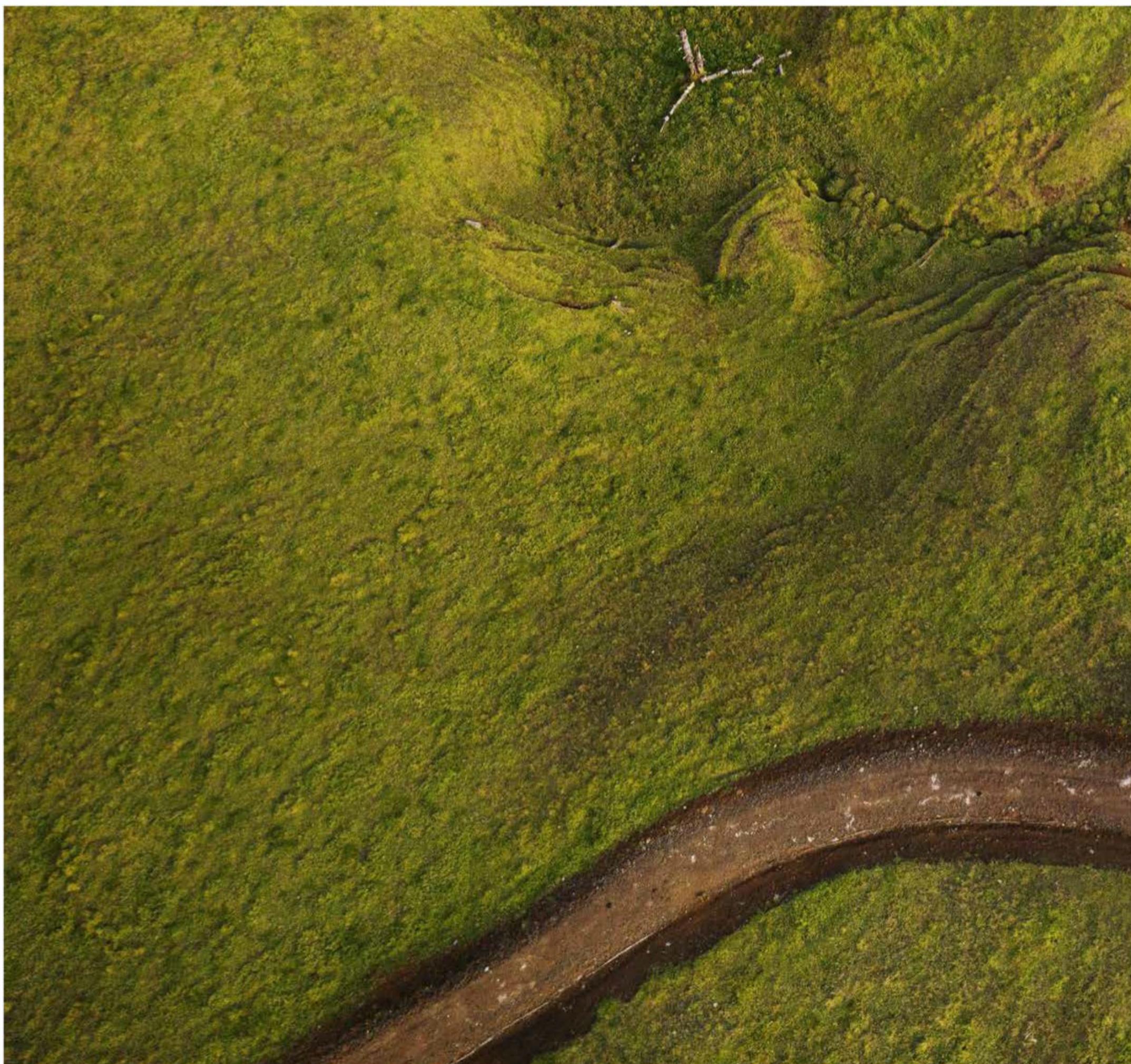
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I didn't intend on raising my children in the city. But I'm 15 years into this parenting caper and they've never lived anywhere else. To give them a taste of the country childhood I enjoyed,

every school holidays or long weekend I take them somewhere rural, because I want them to feel free, connect with nature, slow down and get to know the true heart of Australia. They've been to Ballarat and Ararat in Victoria, Blackheath, Orange, Dubbo, Parkes and Yass in NSW, and Coolum in Queensland to name just a few. We've done the Great Ocean Road and NSW's North, Central and South Coasts. With every place I've taken them to, it didn't cross my mind that I'm doing something good for these regional towns. With every milkshake and hamburger I've bought at the local joint on the main street and every motel we've pulled into for the night, we've been injecting money into these communities. With the pandemic, the bushfires, the floods and the drought, which still continues in many areas, this is something we all need to do. It's a win-win situation — you get to visit a lovely country town and the businesses that operate there get the support they need. For beautiful places to stay, see page 98.

I've been overwhelmed by the response to the call-out for stories from you, the reader. My inbox is full, so we have decided to publish them over the next few months. For now, you can read two on page 23. And it's not too late for you to send in your tale of life on the land. I look forward to hearing from you.

Kylie

Kylie Imeson

CLOCKWISE, FROM TOP
Kylie and her brother, Lee, took a road trip in 2019 to show their partners and children the towns they lived in growing up; Kylie's daughters, Sienna and Ally, with their friend, Harriette Maguire, about to go horse riding at Bowning, NSW; Sienna and her stepsister, Grace, on a camping trip in Killalea State Park.



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in this issue...



ABBIE MELLE

This photographer headed to NSW's East Gresford to capture Jane Maroulis and her family in their beautiful old farmhouse (see page 32), also shooting our cover at the same time.

From the mountains west of Sydney to the other side of the world, Abbie Melle has lived in some diverse locations during her life. "I spent my early years in the Blue Mountains, then five years in the UK, and the majority of my teenage years in Yass, a small, rural NSW town," explains the 33-year-old, who now lives in a cottage in the Southern Highlands.

With a style she describes as "light, gentle and considered," Abbie's passion for photography was nurtured by her parents. "They taught my sisters and me the beauty of observation, often through photos they'd capture on film," she says. "Over the years this instilled a deep love for sharing stories and moments through an image, and led me to pursue photography full-time."



KRISTIN RAWSON

From a quiet beachside suburb north of Sydney to New York and back again, stylist Kristin worked her magic on The Style Diary (see page 120) as well as Among the Vines, on page 32.

In her 20s, Kristin Rawson spent a decade in New York City — the ultimate destination for a young stylist — working for fashion magazines. "I loved styling anything!" says the 40-year-old. "Materials, textures, clothing and art."

Growing up on Sydney's Northern Beaches, Kristin worked as a fashion assistant during school holidays. By 18 she was working full-time for a magazine publisher, and from there was on her way to becoming a style and interiors editor. "Working on magazines has enriched my knowledge of the styling world," says Kristin. She returned to the Northern Beaches after New York, and enjoys the stories of those who live on the land. "I learn something new from every home owner," she says.





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In a pretty postcard from the other side of the world, the owners of a four-bedroom coastal cottage an hour outside of Copenhagen, Denmark, invite *Country Style* into their lives under lockdown.

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In Arcadia, NSW, grows a serene garden befitting the name of the area, with trees, roses and perennials behind a wrought-iron gate.

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A food blogger spins a yarn and "adds a little mayonnaise" as she takes home the prize with her Grandma Betty's delicious carrot and pineapple cake.

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Queensland's Ipswich has a storied history in addition to being a thriving cultural and commercial hub.

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Eat it, apply it — is collagen a miracle ingredient for wrinkles and beauty?

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OUR COVER

PHOTOGRAPHY *Abbie Melle*

STYLING *Kristin Rawson*



ON THE COVER Buddy the Australian Kelpie catches a ride up to the safari tent in a weathered old Landrover at Boydell's, Daniel and Jane Maroulis' property at East Gresford, NSW. Getting away for a weekend — or a week — to the country helps regional communities (see page 98). Buddy's grey linen dog bed is from Juju & Co. The suitcases are from Early Settler. The fringed cushions are from L&M Home and the *De fil en Aiguille* pillowcase is from Mamatapa, as are the woollen European cushion covers and the Libeco blanket. Akubra hat.

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Fiona and Steve Green used bluestone from ruins on the adjacent farm when they built their home in Yass, NSW, which seamlessly blends modern and old features. Their kelpie Tom can't wait to get inside! *Photography* @brigidarnottphotography *Styling* Jodie Gibbons



Finn the English springer spaniel puppy captured hearts on our June cover as he patiently sat in his owner @lynda. gardener's garden in Daylesford, Victoria, while this image was being taken. *Photography* @lisacohenphoto *Styling* @lynda.gardener @bellebrightproject

YOUR PAGE

ONE READER EXPLORES THE HIGHWAYS AND BYWAYS OF RURAL NSW BEFORE LOCKDOWN, WHILE ANOTHER FINDS THE JUNE ISSUE PROVIDES COMFORT IN A TIME OF HEARTBREAK.

TAKING TO THE ROAD

In March, my niece and I travelled interstate from WA to a family wedding in NSW. Instead of driving straight from Sydney to Narromine, where the wedding was being held, we had ourselves a road trip. We picked up a hire car, then drove to Berrima for dinner, onto Canberra for a night and then on to Parkes, where we visited the Henry Parkes Centre, then on to the dish, Peakhill Gold Mine and finally Narromine. While there, we visited Dubbo. After the wedding, we headed to Newcastle and the Central Coast. We did what we could to inject money into the local economies. We had breakfast, lunch and dinners at cafes, pubs or restaurants, we shopped the main streets, we visited local attractions and we stayed in B & Bs. We met great people who were open hearted and resilient. This is one trip we won't forget in a hurry.

Kate Williams, Golden Bay, WA

CONSTANT COMPANIONS

I have been a loyal reader for over two decades, originally as a teenager growing up in the country and reading my mother's copies, fascinated by the other towns and lives I read about, through my many years of city living, getting married and starting a family, then finally a fresh start in a regional town last year to provide my own young children with the country upbringing

I cherished. *Country Style* has been a constant source of inspiration, comfort and connection. The stories give such an important voice to rural women. The way *CS* has championed local, regional artists, photographers, writers and stylists to produce the beautiful original content has not gone unnoticed, and is what sets it apart from other magazines and inspires such a loyal readership.

C Paul, Kingscliff, NSW

WINNER MORALE BOOST

Earlier this year, our family's world was turned upside down when our six-year-old son was rushed to the Queensland Children's Hospital with acute myeloid leukaemia. We have been living in the 'big smoke', Brisbane, and in and out of hospital for treatment since that day.

Last week, when grabbing essentials, I saw the June *Country Style* and it called to me from the shelf. I have long been a fan and, as a treat, buy one for a little escape from the busyness of raising a young family. This edition did not disappoint. I've been reading in the sterile environment of the hospital room and it has transported me back to the country. It's given me space to breathe and ignited hope in a future after all the chemo is finished and we get back home. I'm imagining building my own shed home in the bush, the kitchen garden I want to plant, the recipes I'm going to cook when I have my own kitchen again. Thank you for connecting me to my longing for a simple life on my own piece of country and showing me that it is still possible.

Michelle Dawson, Toowoomba, Qld



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A LIFE UNHURRIED

MAGGIE MACKELLAR LOOKS PAST THE BREAKING OF THE DROUGHT TO NEW HOPE IN A POST-LOCKDOWN WORLD.

EARLIER THIS YEAR, just as the world went into lockdown, the drought broke and we had rain. It felt miraculous. Overnight the dry, sick country sprung violently into life. My vegie garden had been dormant. Actually dormant is too soft a word — it had been barren, as hard as concrete. Somehow the asparagus had hung on, but it was the only thing to have visibly survived. Into the softened ground I dug sheep manure carted from under the shearing shed, and in the days that followed, an army of parsley and rocket ‘volunteers’ popped their heads out of the soil. I planted masses of broad bean seeds, leeks, broccoli, kale and onion seedlings, and in the shortest days I pushed garlic into the quiet dirt, but left two plots in gratitude to the self starters. And all through winter, as my late sown seedlings grew, I have harvested this riot of parsley and rocket.

The drought is still a trauma I trip over as I pass a pile of whitening bones on a walk. It’s in the shortened shearing as our stock numbers are at a record low. As the dry tightened, possum, wallaby and even deer came into the garden to eat the dying remnant of lawn, graze on my geraniums and what was left of the rose bushes. Cracks appeared in the walls of the house. Fence posts collapsed. The undergrowth in the bush died, as did so many of the trees. The dams disappeared. All the grazing animals became small, an outline of themselves. Scavengers thrived, especially our increasing population of devils, whose meals came easy.

By the end of February, a time when I’m usually drowning in apples and mulberries, not a single fruit could be found.

All were gone before they could ripen, raided by possums and birds. Out of this devastation, the only tree to have given us a crop was the walnut planted right on the banks of the dry creek, its toes reaching deep into the water hidden below.

The bucket of walnuts I gathered at the end of summer has sat by the stove through autumn and winter. The nuts, along with the wild abundance of self-seeded rocket and parsley from the vegie patch, have fed us for months. I have made salads every evening and pesto every week. One measure of walnuts to two of greens. How easy it would be to empty a packet of walnuts into the blender. Instead I submit to time swelling, and celebrate the moment it takes to crack each nut and find the kernel soft and sweet.

This lack of hurry is something I’m trying to apply to the rest of a year where the normal signifiers of time passing have been upended. I’m looking to make small moments into tiny ceremonies of gratitude. I’m eager for spring. I’m listening for the lilting call of the grey shrikethrush in the garden, and when I hear it I’ll stop for a moment and let the sound wash over me. I’m looking forward to the sight of the first-born lamb, the next generation sucking in the air of a new world. This year, we hope for an abundance of grass and lambs. I hope my garden will be a tangle of new growth.

But it’s not abundance I’m thinking about; rather it’s the grace to accept the rise and fall of the years, to celebrate the song of a bird, the sweet kernel of a nut, and to understand both my insignificance and my agency. I’m thinking, “Slow down and be a witness to the beauty.” *CS*



The drought of recent years took a terrible toll, but Maggie is looking forward to the first blush of spring and the promise it will bring with it.



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IF WISHES WERE HORSES

IN HONOUR OF THE HORSES' BIRTHDAY, WE VISIT BREEDER CATRIONA MURPHY ON HER STUD IN THE HUNTER VALLEY.

WORDS ALEX SPEED PHOTOGRAPHY ABBIE MELLE





Jack Murphy, 11, and seven-year-old Ted gently coax a foal. **FACING PAGE** Treen and Royston married in 2006 and run the successful Sledmere Stud together.

RESPECTED HORSE BREEDER Catriona Murphy, 40, also known as Treen, was born into not just one, but two horse-loving families. In 1920, her great-grandfather Guy Raymond co-founded Sledmere Stud on 360 hectares near Scone in NSW's Hunter Valley. While this is home for Treen, husband Royston, 46, and their sons, Jack, 11, and Ted, seven, the family has another racing connection — Treen is also descended from the original owners of historic horse stud St Albans near Geelong, Victoria.

"This was on my mum Jennifer Mackay's side, and they were all racing and breeding people," says Treen. "Mum is known as a very good breeder and produces a lot of winners. Many of her mares foal here and they are all sold today under our family banner STA, which stands for St Albans Stud."

It was to St Albans that the famed Phar Lap was spirited into hiding after an attempt on his life in 1930, four days before the Melbourne Cup that he went on to win. "My great-aunt, Ann Raymond, was there at the time, and her older brother Michael sat on Phar Lap while he was in hiding. They talked about that all the time when we were growing up."

Ann was a trailblazer for women in the industry. She managed St Albans, breeding Melbourne Cup, Caulfield Cup and Cox Plate winners. In 1977 she sold St Albans and repurchased Sledmere, which had passed from the family's

ownership. She moved to Sledmere as the Hunter Valley gained prominence, bringing her stud banner and historic mementoes such as trees and even stable bricks with her.

"I grew up not far away at Cangon Stud Farm, Dungog, which has been in our family on my father's side since 1838 and is where Mum and my brother, Jock, still live today," shares Treen. "My dad, Jaime, passed away in 2013, but he and Mum bred, reared and raced their own thoroughbreds."

Treen came to work for Ann officially in 2010. Six years before that she'd met Royston, then long-time manager of Segenhoe Stud, 20 clicks down the road. From County Kildare, Ireland, Royston had been well schooled as a child in horse husbandry. The couple married in 2008, and five years later were given the ultimate gift by Ann, who bequeathed Sledmere to Treen upon her death, aged 88. This season the couple looked after 350 mares, theirs and clients', and saw 200 foals born, 100 of which will be offered at yearling sales.

"We bring the mares in, get them in foal, foal them down, then take the foals to the yearling sales," says Treen. Their goal is always to breed horses that will achieve racing success for their clients: buyers, trainers and owners all looking for that next Group One winner. "It's a long, intensive process," agrees Royston. "To watch their progress and for them to be successful is a great achievement for everyone involved."





TREEN "My grandparents died when I was young, so Ann was a grandmother figure to me. She never married or had children, and she lived here at Sledmere with about 40 mares for nearly 40 years.

"I was very close to Ann from an early age and spent a lot of my childhood here. She was a character and she was tough. Only her immediate family called her Ann; everyone else called her Miss Raymond, and she liked it like that. She had the idea that these farms don't need men, that the majority of work can be done by women, and she proved it.

"In the last years of her life I was here a lot working, and I think we had the same vision of doing it our own way. I met Royston when I went to help out at Segenhoe. I'm not sure it was in my plan to marry an Irishman, but Ann and my parents had the highest respect for him, so it was nice to get the tick of approval from people you admire and look up to.

"We took over the running of the business in 2014. Ann had always run a tidy property. She was old school and liked traditional ways

like hand mixing the feed, always adding apple cider vinegar, herbs and garlic. The smell of it would waft around the feed room and follow you everywhere. But the farm was not set up to handle the larger numbers of horses we knew we had to have if we were to create a top nursery stud, and we had to play catch-up with the rest of the industry.

"Royston set up Segenhoe from scratch and he is very clever when it comes to design and vision, so he could see the improvements we needed to make. Because I'm so attached to this place, I struggled with sentimentality. With silly old sheds in the middle of paddocks, I'd say, 'Why can't you go around?' But within five years, we've made big improvements to move the horses efficiently.

"Roy and I complement each other and have the same opinion of a horse and its potential. Our life is pretty intense with long hours, but to us it's not work — it's a lifestyle and we love it. Jack and Ted love it, too. They are pretty hands-on, and this is about them now, for their future." >

CLOCKWISE, FROM TOP LEFT The family's love of all things equine extends inside their home; Jack bonds with one of the foals; Treen and Royston modernised the stud for their sons, Jack and Ted; Treen in the stables. **FACING PAGE** Ted is growing up with a strong love and respect for horses.



ROYSTON "I met Ann before I met Treen. Ann used to bring her mares to Segenhoe to get covered [by a stallion] and she looked like this little frail woman, but she was as sharp as a tack. When Treen took over the farm, Ann liked that she had a person in there getting it going. All of sudden Treen had more clients, it was starting to grow and we were selling well."

"Treen and I have different roles. I take care of the breeding side, the broodmares and the foals, and Treen runs all the young stock and looks after the yearlings and getting them to the sales. But we are very much on the same page. We always go to the sales together, and we judge a young horse on what we think it can turn into. We share a great love of horses. Working here, you couldn't be with someone who doesn't share your interest."

"The drought has been tough and we've been feeding close to 500 horses a day. The good thing with horses is that there's

always a light at the end of the tunnel, because the industry is not really affected by the drought, but in terms of workload it's been hard. When we started out and made the improvements here, people thought, 'Well they're having a go' and the thing that probably helped us is that so many people know Treen and respect her family. We've had unbelievable support, and from some big players. Last year we were named fifth-best-performing stud in Australia in terms of the number of yearlings sold (79 for \$13 million), and for a little farm that was a huge result."

"Both our boys are interested in the horses. They have their own animals to feed and be responsible for, like chooks, ducks and sheep — although having said that, there's only one person on this farm who loves chasing geese and wants to keep them. Two boys, 22 staff and me would happily see the back of them, but what the boss lady likes ... the boss lady gets!" *CS*



Royston has been working with horses for most of his life. **FACING PAGE, CLOCKWISE, FROM TOP LEFT** Seven-year-old Ted leading a mare; the Murphys with Spotty the rough-coast Jack Russell on the steps of their home; mares and foals grazing in the idyllic Hunter region.



“We are very much on the same page. We always go to the sales together, and judge a young horse on what we think it can turn into.”





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Image supplied by Tulum restaurant, Melbourne.

August

This month two special readers share their stories of life working on the land.

A blessing and a curse

COUNTRY STYLE READER ALICE MOFFITT REFLECTS ON THE CHALLENGES AND JOYS OF LIVING AND WORKING ON THE FAMILY PROPERTY AT KAMERUKA IN SOUTH NSW.

WORDS AND PHOTOGRAPHY ALICE MOFFITT

“

THE INEVITABLE APPROACH of lambing time fills me with equal parts dread and excitement. Dread at the slow, monotonous morning and afternoon paddock checks, the worry of missing a ewe in trouble and being the one to find the lambs that didn't make it. And yet also delight, at seeing so many new babies everyday, skipping and jumping like naughty school kids, wagging their tails as they drink and watching in awe at how the ewes are able to find their babies from hundreds of others just by smell.

The pleasure of being able to work outside in the fresh air everyday, surrounded by the brilliant ever-changing farm landscape, is contrasted by the horror at watching my hands age from daily sun exposure, having my ears regularly caked with dust from working in dusty cattle yards, being shivery and wet to my underwear on the motorbike in the rain, or sweaty and flustered when fencing in the heat.

Living and working on the farm allows for many conveniences like the non-existent commute, being able to pop home quickly to hang out a load of washing and being able to call into Mum's house for lunch. However the on-call, all-consuming nature of farming is evident late on a Saturday night, when I can't remember if I've checked the irrigation or I need to help a ewe who's having



trouble lambing. The realisation that I need to get off the farm more hits when a trip to town to pick up vaccines from the vet suddenly sounds terribly exciting.

I'm proud to be part of our small, resilient community, one of those typical, affable, yet surprisingly diverse Australian country towns, where everyone knows everyone and you don't have to go far to find a light-hearted chat that lifts the weight off your shoulders. However, I admit to cursing the small-town familiarity on a Sunday morning dash to the general store, when I'm braless and haven't seen a hairbrush for days, or when I'm having a tough week and simply don't feel like talking to anyone.

But I mostly feel privileged to be able to work alongside and learn from Dad. It also provides just as many lessons in tolerance, biting my tongue and not letting personal issues get in the way. And, although I'm conscious of not letting the farm consume every minute of my days, dinner table chat with my partner often predictably ends up in work talk. Yet, the perks of working with my family thankfully seem to outweigh the challenges, especially when my niece and nephew visit and try to help in the yards or my sister delivers smoko to the shearing shed.

”



CLOCKWISE, FROM LEFT Alice and her three-year-old niece Georgie in the shearing shed; the desolate beauty of the 1500-hectare property in Kameruka, NSW; the 34-year-old collecting fleece; the Moffitts run 2000 head of merinos and crossbred as well as 500 Angus cattle. **FACING PAGE** Alice holding her niece and nephew, Georgie and Julian.



A MONTH IN THE COUNTRY

CLOCKWISE, FROM BELOW The bright yellow canola crop; Maggie with her border collie Nelson; Calli the cattle dog enjoying the sun near Mary's raised vegetable beds; Max the kelpie, Calli and Nelson on the back of the ute ready to go to work. **FACING PAGE** Mary feels lucky to live and work on her farm.



Changing of the guard

AS MARY SIEGERT PREPARES TO PASS HER 4400-HECTARE FARM AT WONGAN HILLS, WA, TO THE NEXT GENERATION, SHE IS GRATEFUL TO BE CONNECTED TO THE LAND.

WORDS AND PHOTOGRAPHY MARY SIEGERT

“

DAWN BREAKS while I walk my three dogs, Calli, Max and Nelson. The morning light bathes the paddocks in a golden haze and I cross my fingers, hoping the brilliant pink dawn is an indication of rain. The galahs have started their chatter in the gums, magpies are warbling and a cheeky willie wagtail is flitting from fence post to fence post ahead of me.

I see lines of dust as sheep mobs head to water and a handful of kangaroos graze in the distance. As I do every morning, I remind myself just how lucky I am. I have this privilege of space and of an uncomplicated life. This is my farm, 4400 hectares of sheep and cereal crops in the central wheat belt of WA. At times, it is the most beautiful place in the world, but it can also — due to the influence of weather, markets, distance and isolation — almost rip my heart out. It is my haven, my home, a place of family, a home to my beloved dogs and my workplace for on- and off-farm jobs.

Farming is challenging and can be harsh and confronting. The summers are brutally hot and dry, but once the rain comes, the change is amazing. Barren paddocks become a vivid green of wheat and barley, followed by the brilliant yellow of canola. The sheep that have existed for months on hand-fed lupins have an abundance of pasture and their fat, woolly lambs are proof of that.



My husband's grandparents came here from SA in 1951 to try broadacre farming. Since then, the farm has expanded and now my son is about to take over. He is the new generation of farmer. His world involves GPS and auto-guidance, with phone apps for everything from chemical application to tracking stock.

My home is the original 1920s homestead, a working farmhouse with a few superficial and, sadly, uninspiring,

renovations, but it has retained its jarrah floors and open fireplaces. Back then, farmhouses were often built on unproductive land and views not considered, so my house sits on ground that cannot sustain the beautiful garden I dream of. My need to grow and nurture is satisfied by raised garden beds for vegetables and my wonderful girls: 12 chooks.

One day, grandchildren will play on this farm, as my daughter and son did. The new generation will continue those adventures in the granite outcrops, catch tadpoles in the soaks when it rains, help in the sheds at shearing, enjoy tractor rides and picnics in the paddocks during seeding and harvesting, and grow up caring for this landscape.

I can have city lights, shopping and holidays, if I choose, but I always have this farm to come home to. As I drive through the gate from a day out, a calmness descends and once again I ponder on just how lucky I am.

”

my country childhood

AUSTRALIA'S MOST ILLUSTRIOS AUTHORS AND POETS TALK ABOUT THEIR UPBRINGING ACROSS THIS GREAT LAND, AND THE LESSONS THEY'VE BROUGHT WITH THEM INTO THEIR ADULT LIVES AND WORK.

HEATHER ROSE

Heather is an acclaimed writer whose novels include The Museum of Modern Love and most recently Bruny. She grew up in Blackmans Bay, Tasmania.

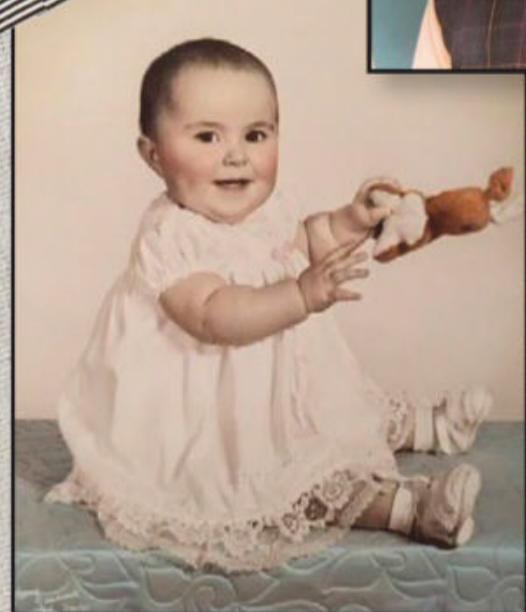
“My parents built the first house on what was called the ‘new subdivision’ at the southern end of Blackmans Bay. ‘Village’ is too big a word — it was really a trail of shacks along the waterfront and back up into the low streets. I grew up in a house surrounded by paddocks. We had this roving cohort of children with incredible freedom.

“My mother, Dawn, was a secretary and personal assistant and my father, Kevin, a public servant. My mother was so imaginative — she would always be reading, sewing and cooking. She taught me to read by the time I was three, when my sister was born. My mother would sit me on her knee and read to me while she was feeding her.



“Mum’s love of books and language was amazing, and she was incredibly good at teaching me the fun and cleverness of language. Her father was always telling us jokes and quoting limericks and rhymes, so I learnt very young the magic of rhyming poetry and limericks and the fun of words.

“My dad was a very big reader, even though we only had about 20 books in the house — we came from very modest circumstances. Dad would take me to the library every weekend. When I was six, he took me into the adult section of Hobart Library and took a book off the shelf and said, ‘I think you’ll like this’. It was *The Old Man and the Sea* by Ernest Hemingway. It took me six weeks to get through and it broke my heart — I’d never read a story with a sad ending. It made a huge impression on me and I recall thinking that writing doesn’t just take you places, it also makes you feel things.”



THOMAS KENEALLY

Kempsey-born Thomas is a celebrated essayist and writer of fiction and non-fiction — notably the Booker Prize winner Schindler’s Ark (1982), made into the Oscar-winning Schindler’s List by Steven Spielberg,

“My father was a genuinely tough guy and I was bookish and asthmatic, so I think I confused him somewhat — my illness put me in my mother’s company a lot. My mother was deprived of a real education herself. She died at 94 and was typical of her generation, a classic rosary-saying leftie. She was very driven when it came to my brother and me becoming academic, and put great stock in the value of books.

“I was six when Dad enlisted and seven when he went overseas. At that stage we moved to Homebush in Sydney, but we’d always go back to Kempsey for holidays and you’d pass the fettlers beside the railway line and hear them yelling out ‘Pape, pape?’ to see if anyone had a spare newspaper. The trains were so crowded that the soldiers slept in luggage racks.”



ALISON LESTER

Alison was born in Foster, Victoria. She is an illustrator and writer who has published more than 25 children's pictures books, among others.

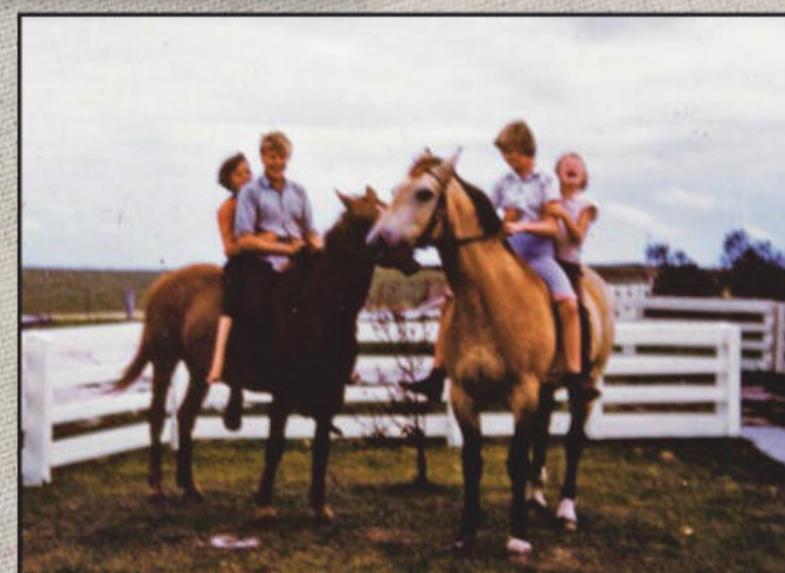
"It was a big, rambling weatherboard house that had been built a couple of years before I was born. It was comfortable and nice, and Mum had a big garden that she didn't mind us riding our ponies in. We used to race round and round the house, on the garden and on the lawn — and often falling off with a thud on the sharp corner near her bedroom. We also used to grab the bar on the Hills Hoist and let the ponies gallop on riderless as we swung around."

"My first school was Foster Consolidated School. We had a great bus driver who used to buy us comics at the start of each term and leave them on the bench at the back of the bus; we would read them all the way to school and back again."



"We used to grab the bar on the Hills Hoist and let the ponies gallop on riderless as we swung around."

LEFT Alison Lester was born in 1952 in Foster and grew up on a farm by the sea. **TOP AND BELOW** Charlotte Wood was born in 1965 in Cooma and was part of a large family. **FACING PAGE, FROM LEFT** Heather Rose was born in 1964 in Hobart, and as a young child was read to on her mother's knee; Thomas Keneally was born in 1935 in Kempsey, and his father enlisted and served in WWII.



CHARLOTTE WOOD

*Charlotte's latest novel, *The Weekend*, won the 2020 Australian Book Industry Award for Literary Fiction. She was born in Cooma, NSW.*

"We grew up in a big, tumbling, chaotic household in Cooma, where my dad was a publications manager for the Snowy Mountains Authority..."

"I always felt very loved, but I think I was quite needy for attention. Our parents didn't say 'I love you', but we had the most loving upbringing — they were always there. My father would piggyback us to bed, and read to us — I remember him reading *The Magic Pudding* to me in bed. Both he and my mother read to us a lot. My mother cooked biscuits and dinner, and every night some kind of pudding."

"The landscape around Cooma became more beautiful to me as I grew older. Most of the books we had as young children were English — green fields and daffodils — so our landscape didn't match what was supposed to be beautiful; ours was spiky and dry. But we spent so much of our childhood outdoors, and I grew to love the barrenness of the Monaro, the way the light moves over the plains. I began to read poets like Judith Wright and David Campbell, who saw its beauty. When I saw the film *Jindabyne* (2006), the opening shots — the stunning, bare beauty of those slopes — made me burst into tears. I thought, 'That's my home.'"



“I hid in avocado trees to read, because hiding made it secretive and pleasurable.”

KATE MORTON

Kate was raised at Tamborine Mountain, Queensland. She has written half a dozen novels, all New York Times bestsellers.

“Our first house was a Queenslander at the end of a long, bumpy driveway. On our first day there, we opened the windows and clouds floated through the house. Being very impressionable, I remember it vividly. It felt magical to live among the clouds.

“As a child I was earnest and rather shy, and I was able to fill time pretty easily. I hid in avocado trees to read because hiding made it more secretive and pleasurable.

“I learnt drama from when I was 10 and really loved it — in large part because I adored my teachers, Herbert and Rita Davies. Herbert had a little second-hand bookstore at the front of Rita’s drama studio. He had worked for BBC Wales and Rita had been a repertory actress in England; they were natural storytellers and windows to another place and time. It didn’t feel unusual to have friends who were 60 years older than I was, and the older I get, the more I realise Herbert and Rita provided a real turning point for me, focusing my love for books and storytelling.

“The most valuable part of growing up on Tamborine was the freedom to think and do what I liked rather than being told what was cool. When I went to high school, I realised unwritten rules existed, but by that stage I was already the person I was to be. It was a more truthful, open way to grow up.”



FAR LEFT Kate Morton was born in 1976 in Berri, SA, and is the oldest of three sisters. **LEFT AND BELOW** Les Murray was born in 1938 in Nabiac and was around animals from an early age.



LES MURRAY

Once voted one of Australia’s 100 national treasures, Les wrote almost 30 volumes of poetry and before passing away late last year at the age of 80. He was born in Nabiac, NSW.

“At Taree High, being a bit autistic and studious and generally out of fashion, I got rejected by some of the other students — particularly the girls. But there was a great teacher there, Keith McLaughlin, who, being the experienced teacher he was, knew that trying to help a kid who is in trouble with bullying makes it worse. So what he did was to introduce me to something he knew would interest me more — modern poetry — and I more or less forgot about being bullied then.

“The Murrays are all word freaks. Dad had no literary training and had no constraints on his imagination — he’d tell these long yarns as we were working on the farm about men going down a stump hole and discovering another whole world underneath. If he didn’t know a word, he’d make one up. He had this whole fictional place overseas called ‘Choisago’.” *CS*



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HOME EAST GRESFORD NSW

Owner Jane Maroulis says she fell in love with the house when she first saw it. Since she and her husband purchased it they have renovated and extended it to suit their growing family, which includes Buddy the Kelpie.



AMONG THE VINES

THIS HISTORIC HOUSE WAS PAINSTAKINGLY MOVED FROM SYDNEY TO THE HUNTER REGION, BUT THE PROPERTY'S VINEYARD WAS AS MUCH OF A DRAW FOR THE OWNERS AS THE LOVELY HOME.

WORDS KYLIE IMESON PHOTOGRAPHY ABBIE MELLE STYLIST KRISTIN RAWSON





AS YOU DRIVE into the charming village of East Gresford in NSW's Hunter region, you feel a world away from Pokolbin and the busy cellar doors that attract droves of tourists each weekend. But it was here that the wine industry in the area actually began. On the banks of the Allyn River, not far from where Jane and Daniel Maroulis' home now stands, is where Charles Boydell settled in 1826 and planted some of the region's first vines.

It's a case of history repeating itself, as it was vines and their shared dream to start their own wine label that led Jane and Daniel to leave Narromine in NSW and move here. "It was a really difficult, emotional decision," explains Jane. "We have an amazing group of friends there, many of whom are Daniel's childhood friends from growing up in Bourke, so we would not have done it for any old property. This one really spoke to us — it was a combination of the house, the history, the property and our passion for wine!" >

"I have an eclectic decorating style, it needs to be functional but I do love pieces with a story," says Jane. Case in point, the painting *Boydells View* by Polly Kimmorley in the living area. The floral cushions are from Bonnie and Neil. **FACING PAGE** Daniel and Jane with their children Winnifred, twins Nina and Maggie, and Josie. Buddy the kelpie is always around. Daniel wears a R.M. Williams shirt, Jane wears an Oroton cardigan, and the girls are in Seed. Winnifred (in cream) wears Mamatapa.





CLOCKWISE, FROM TOP LEFT In the living area, the ceramics are by Clae and the Lex Pott candle is by Jolie Laide; the floor rug is from Mamatapa and the cushions are from L&M Home and Bonnie and Neil; Jane's collection of chopping boards; the antique table is surrounded by Bentwood chairs. *The Margo* by Vynka Hallamm hangs above an old butcher's block. Diptyque candle from Mecca. **FACING PAGE** The kitchen is the focal point of the Maroulises' home. Stool from Satara.





The clincher was eight hectares of shiraz, pinot noir, merlot, verdelho and chardonnay vines, planted in 1997 in the fertile soil near the river that runs along the boundary of their property. Daniel and Jane, both 40, also breed black Angus cattle, something they did in Narromine and which Daniel's father and grandfather did before him.

Just like the couple, the house is not originally from East Gresford. It was, in fact, moved to the 95-hectare property from Sydney in 1993. Dating back to 1915, the house was trucked to the town and put back together in a different configuration from its original layout.

The Maroulises moved here in 2015 with their daughters Winnifred, nine, and twins Nina and Maggie, eight. Josephine, affectionately known as Josie, arrived two years ago. Jane knew the house needed to be expanded to accommodate their growing family, but she was in no rush. "We wanted to live here for a while before we made any changes. It was our first renovation, so we thought it was important to get to know the house and how we use it >





before we started,” she explains. They lived in the house for over three years and then, just before Josie was born — as so often happens — the renovations began. Two more bedrooms were added to bring the total to five, and there are now two bathrooms. The couple extended the living and dining rooms and kitchen, and transformed it all into one large open-plan space. The old cellar door, separate from the house, is now a guest room and bathroom.

“The heart of the house is the kitchen,” Jane tells us. “It’s where we all gather and chat and prepare food. It is often a very noisy and beautifully chaotic part of the house! It opens up onto a wide verandah, which is where we often entertain friends and family. We get a lot of use out of the wraparound verandah, from kids riding bikes and scooters all around, to dinner parties and sundowners.”

Jane and Daniel love to entertain, and on Christmas Day they’ve been known to have 20 people, not including children, for lunch on the lawn around one long table. “One of my most favourite things is catching up with friends and sharing great laughs and conversation over delicious food and wine,” shares >

The chequered bed linen in Maggie's room is from Society of Wanderers. **FACING PAGE** In Jane and Daniel's bathroom, the hand towel is from Mamatapa and the hand soap is by Leif.

“One of my most favourite things is catching up with friends and sharing great laughs and conversation over delicious food and wine.”



HOME EAST GRESFORD NSW

CLOCKWISE, FROM TOP Daniel and Jane's bedroom features a bedhead from Interiors Online, bed linen by Carlotta + Gee and a blanket from Bemboka; the verandahs are wide enough for the kids, their scooters and some decorative touches; the road into the Maroulises' property. **FACING PAGE** The family in front of the ruins of Charles Boydell's original homestead. He settled here in 1826.





Jane. "We always dreamed of starting a label. We started to talk about it more seriously when we found the vineyard, and then couldn't see ourselves doing anything else."

And so their wine label, named Boydell's in honour of Charles Boydell, was born, using the grapes grown on their East Gresford property. Daniel and Jane have recently opened a cellar door and restaurant in nearby Morpeth in a beautiful 1820 slab building.

"This is a family business, so the girls are often with us in the vineyard and helping to polish glasses in the restaurant. At times they groan, but I hope it's building great memories and a strong work ethic," explains Jane. "I love raising our girls here. They have space to roam, a community to be connected to and the beach [in Newcastle] is a short drive away," she says. "We spend a lot of time outside in the vineyard and garden, and in the river in summer. The girls also spend a fair amount of time up the old fig tree!"

A true country childhood lived in a farmhouse that began its life in the city. *CS*

SONG OF THE SEA

AN ARTIST, INSPIRED BY HER LOVE OF THE OCEAN, FINDS HER DREAM HOME ON

WORDS BRONWYN PHILLIPS PHOTOGRAPHY MARNIE HAWSON



THESE PAGES At Whale Song, reminders of the home's life as a fishing shack are always near, and the lobster pots and tackle boxes are used by owner Ingrid Daniell, her family and friends. The whale vertebra on the gate was a gift from a neighbour; the house sign was made from shells fossicked from the reef below.

TASMANIA'S PRISTINE EAST COAST.





ARTIST INGRID DANIELL has a deep connection to the ocean. Its moods and colours, driftwood carved by waves, seaweed garlands and rocks inspire her work and adorn her home. “I spend a lot of time in nature, walking on the beach,” the 49-year-old says. Sharing her affinity for the sea are Ingrid’s graphic designer husband, Cliff, 54, and 17-year-old twin sons, Flynn and Archer, who are all keen surfers.

Ingrid grew up in Melbourne, but spent much of her childhood at Wilson’s Promontory on the Victorian coast. During their 22-year marriage, she and Cliff have been regular visitors to Victoria’s surf coast, especially Jan Juc, near Torquay, where they have their main home. “We craved a less busy life,” says Ingrid. Then, when Flynn and Archer were young, the family travelled to Tasmania and fell in love with its remote beauty. They bought a block of land in Beaumaris on Tasmania’s east coast, and six years ago put a prefab house on it for holidays. “My love of Tassie has deepened over the years,” says Ingrid.

One night late in 2018, Ingrid had a dream which deeply resonated with her. “It was intense,” she says. “I was standing on a rocky shelf and a whale rolled past and looked at me.” The dream was a portent of what would come.

A month later, she and Cliff looked at a fishing shack that had been for sale for about a year in Falmouth, about 15 minutes’ drive from Beaumaris. Built in the 1980s, the one-bedroom shack was owned by two sisters, who had added extra rooms and used it as a holiday house. “I felt a really >



CLOCKWISE, FROM ABOVE LEFT Cliff and Ingrid relaxing on the deck, the ideal vantage spot for whale watching and sunsets; Whale Song is close to Henderson Lagoon; Cliff enjoys fresh local oysters — the area boasts a wide variety of seafood; the firepit, installed by Cliff, is the place to be on cool evenings; the second living room features a wood heater and stone hearth. Ingrid found the original artwork in antique shops in nearby St Helens. **FACING PAGE, FROM TOP** The Daniells used Tasmanian oak for the kitchen counter tops, and the Odd stools are from The Living Room in Launceston. The wooden dining table and chairs were left by the shack's original owners. "It was great to keep those," says Ingrid.



ABOUT THE HOUSE

- The Daniells hired local builder James Bennett to renovate Whale Song.
- The interior paint used throughout is Haymes' White on White.
- They kept the original cement cladding at the back of the house and painted it black. "It looked beautiful against the aged timber of the shack," says Ingrid.
- The kitchen benches are made from Tasmanian oak, which need to be oiled every few weeks. "We probably should have varnished them," says Ingrid, "But they have a beautiful patina."
- Ingrid sourced much of the mid-century furniture from the Junk-St-Store in Launceston (0448 344154, junkststore.com.au). "I wanted to keep most of the furniture local." The craypots, nets and tackle boxes were found on the beach and at the local tip.



FALMOUTH TASMANIA HOME

Enjoying the ocean view from the Sketch sofas, from The Living Room in Launceston, in front of a roaring fire is the quintessential Whale Song experience. Blue rug from Moss in Barwon Heads, African mud-cloth cushions from Rigby.





CLOCKWISE, FROM ABOVE The 1960s drinks trolley (featuring locally distilled gin) came from the Junk-St-Store; rope bags, maritime relics and native flower arrangements are on display throughout the house; the original 1970s Tessa leather armchairs placed near the wood heater were found at The Living Room. Ingrid has collected art over the years, and these paintings came from the Lifebuoy Cafe in St Helens. "The owner has a great eye," says Ingrid; the deckchairs outside the living room came from Business & Pleasure Co. **FACING PAGE** Cliff and Ingrid often go beachcombing on the shoreline.



strong pull towards it,” Ingrid recalls. “I said to Cliff, ‘This is the place of my dream’. It was like I’d been there before.”

A small hamlet off the Tasman Highway, Falmouth is nestled on a narrow spit between Henderson Lagoon and Four Mile Creek Beach. On the other side of the headland, a path leads to a reef covered in shells and layered with boulders, seaweed and driftwood. “It’s unique,” says Ingrid, “There’s a real sense of being on the edge of the ocean, with Pacific gulls swirling and calling.”

Ingrid and Cliff made an offer, but someone had already beaten them to it. “We thought we’d missed the opportunity,” says Ingrid. Then the other offer fell through, and the fishing shack was theirs. Perched on the easterly reef, the Daniells would watch the moon and sun rise, and delight in the whales, both southern rights and humpbacks, that regularly pass by. Accordingly, Ingrid named the shack Whale Song.

The Daniells had only just started work on the shack when their neighbour arrived with a gift – a bleached vertebra from a whale that had washed up on the beach years before. It hangs on the front gate, next to the Whale Song name plaque made from shells fossicked from the beach.

Ingrid and Cliff wanted to retain the shack’s integrity, enhancing what was there. “We worked with the footprint of the property, the three bedrooms, two living areas and a good-sized kitchen,” says Ingrid. Although Whale Song was in reasonable condition, the kitchen cupboards, doors, windows and decks were showing signs of weather and age. “We put in a new kitchen, and the decks were dangerous and rickety, so had to go,” says Ingrid. They ripped up carpet, polished floorboards and restored the dry stone and rough-sawn timber walls.

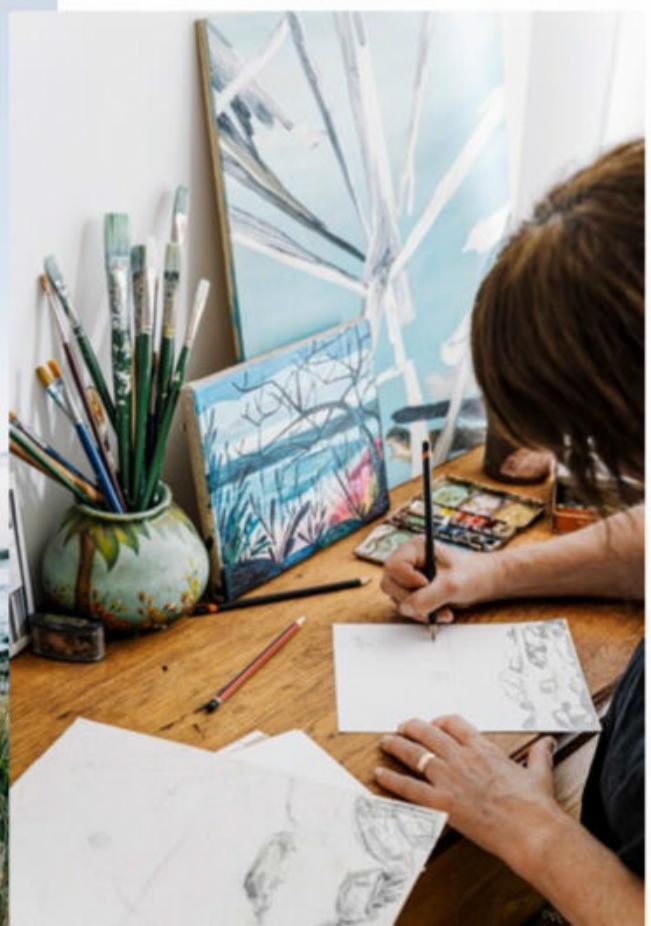
“We held onto the shack’s best aspects and opened it up with French doors leading onto the deck, and a sliding glass >



“I felt a really strong pull towards it. I said to Cliff ‘this is the place of my dream’. It was like I’d been there before. It’s unique.”



CLOCKWISE, FROM ABOVE The mid-20th-century sideboard came from Launceston's Junk-St-Store; inspiration for the house's name; rocks on the beach; Ingrid has a small studio in one of the bedrooms; sculptural driftwood; the bedroom features a still-life by Vanessa Stockard, Temple & Webster bed, Bed Threads linen, Urban Outfitters throw, and cushions from Welcome to Blenheim.



door from the kitchen,” says Ingrid. The deck was extended toward the beach, and boasts a fire pit, designed by Cliff, and a sunken outdoor bath. “That’s a special place, and quite private,” says Ingrid, who regularly soaks here under the stars.

Throughout Whale Song, sculptural pieces of driftwood, shells, dried seaweed and fishing gear recall its simple origins. Nets and rope drape a wall, and a tackle box hanging in the bedroom is used for beach picnics. The family often catches lobsters in old pots scavenged from the beach and local tip.

“I want the pieces to be experienced and enjoyed,” says Ingrid. “They’re a reminder of what life’s about in Falmouth.”

With the unprecedented fire season that ravaged eastern Australia, and Tasmania last summer, and COVID-19 travel restrictions, the Daniells have been unable to visit Falmouth. Now the family is hoping September will see them return to Whale Song, and Ingrid is planning a future gathering where she and her artist friends can paint, draw and dream. “I wanted to bring artists to Whale Song to work on a group exhibition, but that didn’t get off the ground,” says Ingrid. “We’ve only had Whale Song for a year, though. I feel like I’m warming it up; in five years, Whale Song will have evolved and come to life.” *CS*



BY THE SEA

EVOKE A BEACH HOUSE FEEL
USING TEXTURE AND SANDY HUES.

1 LEDlux Lorne LED 1 Light Tall IP44 dimmable pendant light in Natural, \$269, from Beacon lighting. 2 Small Star mirror, \$89.95, from Byron Bay Hanging Chairs. 3 Antique French diorama, \$1295, from Merchants of the Sea. 4 Idaho coffee table in Natural, \$895, from Papaya. 5 Buskbo armchair, \$229, from Ikea. 6 Redcliffe throw, \$229.99, from Sheridan. 7 Large Tamegroute jug in Yellow, \$135, from Tigmi Trading. 8 King Boulevard three-seater sofa, from \$3590, from King Living. 9 Marilla jute blend tribal print rug in White and Natural, from \$245, from Miss Amara. 10 Moroccan Cactus silk cushion, from \$79, from Marr-kett. 11 Tallow cushion, \$39.95, from Pillowtalk. 12 Olsen Oak square one-drawer bedside table, \$269, from Temple & Webster. 13 Cane lobster pot, \$185, from Coastal Vintage.



POSTCARD DENMARK

Capturing the sun from the south and sheltered from offshore winds, this outdoor nook is where the Holstein family often gather. **FACING PAGE** Helle Holstein surveys the waters of the Kattegat.



G R E A T E S C A P E

HUGGING A CLIFF AN HOUR'S DRIVE FROM COPENHAGEN,
THIS CHARMING COASTAL COTTAGE BECAME
THE HOLSTEIN FAMILY'S BASE DURING ISOLATION.

WORDS ANJA BLINKENBERG STYLIST OTHILIA THALUND
PHOTOGRAPHER BIRGITTA WOLFGANG BJØRNVAD





TEN YEARS AGO, the Holstein family bought an enchanting seaside cottage perched on a cliff, an hour's drive north of Copenhagen. But Helle, husband Lars Bo and their children, Rose, 20, and Lucas, 18, have found the 1920s thatched, dark weatherboard home so alluring that it has become much more than the weekender they originally intended.

They disappear there year round and use it not just as a getaway from their home in the Danish capital, but also as an office away from the office, a role that has expanded in these unusual times. Helle, a commercial interior designer, and Lars Bo love having business meetings surrounded by nature, shaking up the workday city routine while enjoying a simpler lifestyle in a spectacular location.

Originally, they had planned for the four-bedroom house — with two bedrooms on the ground level and two in an attic space upstairs — to be an internet-free zone, but changed their minds when they realised how much they enjoy the peaceful setting for business meetings. And they have found that, rather than being a distraction, the setting is a boon for creativity. >

CLOCKWISE, FROM ABOVE The dark stained weatherboard house with traditional thatched roof dates from the 1920s; a loft extension has created a beautiful attic bedroom. Linen bedspread from Society Limonta. **FACING PAGE** Jean René Gauguin's ceramic stove with angels wearing pilot helmets is unique — the helmets pay homage to the previous owner, a pilot in the air force.



“It is all about getting grounded with the sand and grass under our feet, and resetting our internal clocks.”





The large timber deck facing the sea has been bleached by the harsh coastal conditions over the years. Pots of gently swaying grass suit the exposed position, with its salt-laden air and brisk sea breezes.

“We eat when we are hungry and sleep when we are tired — we cultivate the simple life to the fullest.”



ABOUT THE HOUSE:

- The 1920s house is 160 square metres and sits on a 4000-square-metre property in the coastal town of Vejby Strand in North Zealand, Denmark.
- Perched 45 metres above the sea, it enjoys panoramic views of the Kattegat, the straits between Denmark and Sweden.
- Owner Helle Holstein is a commercial interior designer, helleholstein.com





“However, we don’t use the internet much when we are here on holiday or on the weekends, when it is all about getting grounded with sand and grass under our feet, and resetting our internal clocks,” says Helle. “We eat when we are hungry and sleep when we are tired — we cultivate the simple life to the fullest. The entire family also manages to pack in a lot of socialising when we are here.”

The nearly 100-year-old cottage, overlooking sandy Vejby Strand beach, also has a colourful past, as the former owner, Ørum, knew French Post-Impressionist artist Paul Gauguin’s son, sculptor Jean René, who made two beautiful mosaics and a fabulous wood-burning stove especially for the house. The fireplace is adorned with angels wearing pilot helmets, a whimsical reference to Ørum’s past as an air force pilot. The two had met in Paris and, when Gauguin junior came to the Danish seaside, servants were sent in advance to remove the furniture covers and prepare the house for the summer season.

When the Holstein family moved in, the house had been so well maintained that they only needed to re-stain the exterior, give the interior walls a fresh coat of paint and then whitewash the floors for a relaxed seaside ambience. >

CLOCKWISE, FROM ABOVE In the living room, furniture was chosen with comfort in mind. The chair and sofa with practical loose covers are both by Gervasoni. Coffee table from online retailer Casa Shop. Oars from Greensquare in Copenhagen; floors were whitewashed to suit the coastal setting. The IKEA kitchen leads out to the garden; the family like to entertain and the rustic dining table is usually full of friends. **FACING PAGE** Large windows overlooking the sea lure you into the living room. Framed artworks from Galleri Bo Bjerggaard in Copenhagen.



POSTCARD DENMARK

CLOCKWISE, FROM BELOW Helle never tires of that view; showering under the open sky is a treat and it's also practical for washing off sand; Post-Impressionist artist Paul Gauguin's son, sculptor Jean René, knew the previous owner and created the mosaics on two steps of the house.

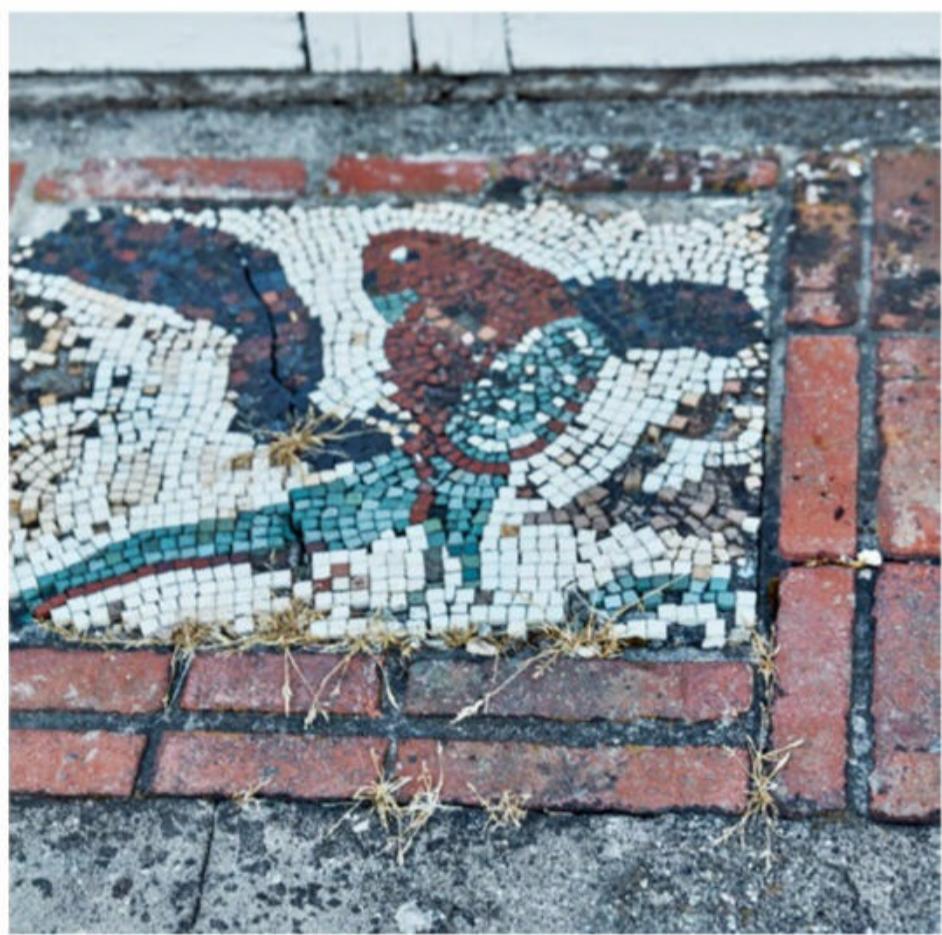


“Our favourite place is right on the edge of the water, where we can sit and enjoy the sea or watch the ever-changing weather.”

They chose an eclectic mix of secondhand furniture and older pieces with a history, to create the relaxed, laid-back look they prefer. The white walls and driftwood tones, together with the odd ornamental oar or two, all perfectly reflect the setting. In a similar vein, sofas are fitted with loose covers, making them a breeze to change and wash.

Hovering 45 metres above the Kattegat, the straits between the North and Baltic Seas separating Denmark and Sweden, the property offers spectacular sunsets and stunning views. “Our favourite place is right on the edge of the water, where we can sit and enjoy the sea or watch the ever-changing weather,” says Helle. “With a 20-kilometre view over the sea, you can spot a storm approaching 20 minutes before it hits the coast.” There they often spend hours gazing over the sea, letting their minds wander or day-dreaming about the delicious fish they are going to grill in the twilight.

In the summer, the family fill their days with swimming and long walks — when they are not working, of course — enjoying the fresh air and that wonderful tired feeling that comes from long, lazy hours of doing nothing much at all. *CS*



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WELS 4.5 stars, 70L/wash on Cotton 40C programme.

HISENSE 9KG HEAT PUMP DRYER \$1,299 (HDGE90H)

8 star energy rated king size heat pump dryer with choice of 16 programs to care for a huge range of garments. Cycles include: Easy Iron, Wool, Delicates, Bedding, Sportswear, Baby Care and Shirts. Twin air flow technology to deliver efficient air distribution during cycles, sensor dry with flexible dryness level and delayed start to take advantage of off-peak energy rates.



ULTIMATE LG STEAM LAUNDRY



LG 9KG HEAT PUMP DRYER IN BLACK STEEL \$1,999 (DVH9-09B)

Super-efficient 9 star energy rating with an auto-cleaning condenser to maintain overall dryer performance. Drying cycles include Cotton, Duvet, Towels, Sportswear, Wool and Delicates. Smart diagnosis capability and ThinQ® app to monitor cycles and timing.

LG 10KG WASHER IN BLACK STEEL

\$1,399 (WV9-1410B)

Large capacity with Turbo Clean 360 lets you easily take care of all your laundry needs with a thorough wash while Allergy Care and Steam+ Cycles open up fabric fibres and remove allergens. 10 wash programs including Activewear and Woollens, 6 spin speeds, 6 temperature settings and delay start, offering the best in convenience and wash results.

WELS 4.5 stars, 86L/wash on Cotton Eco 40C programme.

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The LG Styler allows you to conveniently sanitise, deodorise, steam and dry your coats, jackets and blazers in one user-friendly appliance with optimum garment care. Remove allergens, dust and odours without the use of detergents or chemicals. With a 5.2kg capacity, you can refresh up to three garments and 1 x trousers/ pants in one go. SmartThinQ lets you monitor cycles, control operating times and download additional cycles via the LG Styler app.

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LG

JETSTEAM CLOTHING CARE SYSTEM



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\$1,699 (DV90N8288AX)

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SAMSUNG 8.5KG QUICK DRIVE WASHER WITH ADD WASH FUNCTION
\$1,499 (WW85M74FN00)

Hygiene Steam cycle to protect your clothes from allergens and bacteria and AddWash™ door for easy addition of fabric softener or additional items during the wash cycle. QuickDrive technology delivers a quicker, more efficient and effective wash and carries a 4.5 star energy rating. 15-minute Quick Wash and 39 minute Super Speed cycle, Q-rator app for cycle selection and monitoring time of cycle. BubbleWash™ generates foam by premixing detergent with air and water from the start of the cycle, while BubbleSoak is an optional pre-treatment where clothes are thoroughly soaked in active bubbles before the wash cycle.

WELS 4.5 stars, 73L/wash on eCotton 40C Intensive programme.

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WELS 5 stars, 57L/wash on EcoPerfect 60 programme.



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ACTIVE INTELLIGENCE TECHNOLOGY

FISHER & PAYKEL 9KG HEAT PUMP DRYER \$2,199 (DH9060C1)

8 star energy rating and 18 dry cycles including 5 extra-care cycles. Auto sensing detects moisture levels to avoid under or over-drying. Intuitive controls with clever drying hints to get the best results. LCD display provides a simple interface to select the required cycle. Select from cycles including: Outdoor for high performance fabrics, Ultra-delicate for lace and silks, Warm-up cycle for towels during colder times, Jeans for everyday essentials and Soft Toys for those special items.

FISHER & PAYKEL 12KG ACTIVE INTELLIGENCE WASHER \$1,999 (WH1260FI)

Active intelligence means almost automatic washing. Simply load the washer up to the huge 12kg capacity, select your cycle and the machine will adjust the water level required based on load. It will also test the water to adjust the detergent required for an efficient clean. Auto dispensing detergent and fabric softener saves water by using the precise amount required based on level of soil. 4.5 star water and energy rating and 14 wash cycles, including: Sportswear, Allergy and Woollen specific cycles. One of the smartest washers on the market.

WELS 4.5 stars, 103L/wash on Cottons 40C programme.



Harvey Norman® **FISHER & PAYKEL**

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King size capacity with an extra large door opening for convenience. SensorWash feature keeps colours bright and Blacks dark by automatically detecting soil and detergent levels to adjust the washing time for optimal, energy efficient results and reduces unnecessary wear on fabrics.

WELS 4.5 stars, 86L/wash on Energy Saver 40C programme.

ELECTROLUX 9KG HEAT PUMP DRYER \$1,499 (EDH903BEWA)

Ultimate Care heat pump dryer with 7 star energy rating. Wi Fi enabled and features Woolmark Certification, advanced SensorDry, Refresh cycle and reverse tumbling action. Large reversible door for added convenience and installation options. Woollen and silk programs and special easy-iron cycle.



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OTHER WORLDLY

NESTLED IN LEAFY ARCADIA, NSW, THIS IDYLLIC SANCTUARY IS A PIECE OF PARADISE, IN MORE WAYS THAN ONE.

WORDS CHRISTINE REID PHOTOGRAPHY BRIGID ARNOTT

ARCADIA NSW GARDEN

Pink Perdita roses clamber among the delicate, lace-like flowers of self-seeded *Orlaya grandiflora*. **FACING PAGE**
The Shipways' colonial homestead, with its deep verandah, overlooks a broad sweep of lawn.



CLASSICS SCHOLARS and art historians will be familiar with Arcadia. It is the Greek name for a place of rural peace and calm, originally derived from a pastoral area on southern Greece's Peloponnese peninsula.

Few people know there is also an Arcadia in Australia, tucked 44 kilometres away from Sydney's CBD. Aptly named, it is also a place of peace, calm and serenity.

Developed in the 19th century as a fruit-growing area to make the most of a temperate climate and good soil, this Arcadia became renowned for its peach and citrus orchards. In the 21st century, it's also proving to be the perfect place to make a cool-climate garden.

"Arcadia is situated at the second highest point above sea level in the Sydney area and, although winter temperatures drop below zero and we have epic frosts, the seasonal highlights of spring and autumn make gardening here so wonderful," says local gardener Grada Shipway.

Before she moved to Arcadia 17 years ago, Grada had a commercial nursery growing roses on Bells Line of Road, near Bilpin. Sadly, the property was destroyed in the devastating bushfires.

But now Grada is the chief creator of a beautiful and stylish Arcadian — in both meanings of the word — garden she named Chanticleer, celebrating the rows of Chanticleer pear trees, *Pyrus calleryana* 'Glen's Form', planted in the formal courtyard. "When I named the property Chanticleer, I didn't know there was a large and famous botanic garden of the same name just outside Philadelphia in Pennsylvania [USA]," she says. "I was more interested in these fast-growing ornamental trees."

Grada and her husband Peter have sourced many more trees since they bought their two-hectare property all those years ago. "It was just bare paddocks back then — we hunted around the wholesalers to find every mature tree we could," says Grada. Peter adds: "As soon as we took possession, we were planting out advanced trees with the help of an old Kubota tractor that kept losing its rear wheel!"

At the same time as the couple was sourcing their established trees, they enlisted the professional help of landscape architect Melinda Bargwanna.

"The property had been an alpaca stud farm with a few struggling native trees," says Grada. "Melinda helped us design the large beds and the sight lines from buildings into the garden. In addition to the pears, we have planted golden elms to form one of the main avenues. We hope that they will soon grow together and arch over the lawn. It will be a lovely setting for weddings under a natural arbour." >





CLOCKWISE, FROM ABOVE Trimmed buxus hedging frames this space designed for holding events, such as weddings and receptions. Golden elms provide summer shade and the guest cottage fronts the inviting expanse of lawn; a pear sculpture by Stuart Weir is an apt and witty reference to the garden's name, Chanticleer; the restrained formality of the pond and pergola contrasts beautifully with the free-form borders bursting with flowers; a timber gate opens onto the special events area; foxgloves stand tall among a glorious confection of bright red poppies and wine-hued bearded iris; Peter and Grada Shipway pause for a moment in their elegant English-cottage-style garden in Arcadia.

GARDEN ARCADIA NSW

Brilliant red poppies add drama to a shady corner, while a pergola beyond provides a classical focal point. *Rosa chinensis 'Mutabilis'* (Chinese rose), in various hues of red, orange and yellow, is an attention grabber, with leeks providing surprising counterpoints.



“I knew what would grow well here, so the beds are filled with roses and perennials.”



Entry to the garden is through wrought-iron gates and along another avenue, this time of plane trees, to where the Shipways' home sits on the crest of a rise. Walk through a small parterre garden and then you are in for a big surprise. The formal lines of the avenues give way to a glorious profusion of flowers massed in large S-shaped beds.

At first glance, it appears to be an almost careless jumble, but on closer inspection it is a textbook example of how to create the look of the English cottage garden. Grada, an artist as well as clever gardener, is clearly skilled at combining colours, form and foliage.

"I knew what would grow well here, so the beds are filled with roses and perennials. I just love David Austin roses. My Dutch heritage shows up," she says, laughing. "My favourites are those with the big cabbage rose flowers (*Rosa x centifolia*) that Austin favoured in his breeding program. You see them in those wonderful Dutch still-life paintings.

"At one point, I had 260 rose bushes, but I've reduced that to about 40 of my absolute favourites: 'Radio Times', bred by Austin in 1994, is a pale-rose pink and repeats well, and 'Abraham Darby', a glowing cream and pink with a strong, spicy, almost fruity, scent." They star in a pink rose bed that shifts from pale pink to mid-pink, deep pink and then red with a dark-red shrub rose, 'Tess of the d'Urbervilles', a feature. The reverse side of this deep bed is home to vibrant yellow roses, such the iconic 'Graham Thomas' and the charming, soft-yellow blooms of 'Molineux'.

Scattered throughout the David Austins is a careful planting of iris, poppies and perennials, their flowers complementing the roses. Leeks make a quirky surprise addition. "I love their statuesque, twisted forms — they make a great contrast to the roses," Grada says.

Through summer, the garden is drip watered. Grada says, even with restrictions, she managed to keep most of her plants alive in the heat of last summer, "even after that terrible 46-degree day."

As summer then morphed into autumn at Chanticleer, the garden was once again flush with flowers. "Then the asters, dahlias and sedums took centre stage. I have masses of the annual rudbeckias, as well as the perennials — they are such a vibrant yellow," says Grada.

If you're planning a visit to Chanticleer on the next open days this October, you may be surprised to learn it is a mere 50-minute drive from the hustle and bustle of the Sydney CBD — yet this peaceful paradise seems a world away. *CS*
The garden at Chanticleer will next be open to visitors on October 3-5, 9:30am-5pm. High teas will be provided. For further information on the garden, including future events, go to chanticleergardens.com.au





CLOCKWISE, FROM ABOVE LEFT Peter and Grada Shipway among the statuesque leeks and other dramatic flowering treasures that flourish throughout their garden; a dark-green cypress hedge is the perfect backdrop for the couple's massed flowering roses and perennials; Stuart Weir of Arcadian Artists crafted the two metal balls that provide visual contrast; this handsome bearded iris was bought by Grada around 30 years ago and it thrives here; crisp white *Orlaya grandiflora* is eye-catching in this border brimming with pink David Austin 'Abraham Darby' roses, offset by lush green foliage; a 'Pierre de Ronsard' climbing rose decorates the verandah post of the Shipways' brick homestead; this heritage rose is another beauty in Grada's extensive and much-loved rose collection; poppies provide bursts of vibrant colour.



A GROWING PASSION

GROWING UP ON AN APPLE ORCHARD MEANS POTTERING IN THE GARDEN HAS BECOME SECOND NATURE TO YOUNG GRACE EDWARDS.

WORDS KYLIE IMESON PHOTOGRAPHY ASIA UPWARD





THIS AND FACING PAGE
Not yet four, little Grace Edwards is destined for a lifetime discovering the joys of nature in the vegie patch.

HARVEST TABLE BLACKHEATH NSW

FACING PAGE, CLOCKWISE, FROM TOP LEFT

Grace clammers up one of her parents' many apple trees; picking beans straight off the vine; babydoll sheep Daphne and Delores; Grace getting her hands dirty; Lottie forages with the chooks.

THE SIGHT OF THREE-AND-HALF-YEAR-OLD Grace Edwards in the vegetable patch, with her little gardening gloves on and holding her spade and basket, fills her parents, Asia Upward, 38, and Sam Edwards, 42, with pride. They own Logan Brae Apple Orchard, a 101-year-old orchard comprising 6000 apple trees, in Blackheath, NSW, so you could say that growing things is in Grace's blood. Along with the orchard, they have nine raised garden beds planted out in beans, broccoli, chard, Brussels sprouts, cabbage, lettuce, beetroot, spring onions, bok choy, pak choy and cauliflower.

"Grace loves digging holes, planting and picking everything," explains Asia. "She discovered radishes for the first time the other day and loved pulling them out to see the big red bulbs hidden under the soil. I couldn't stop her. She was having so much fun."

Asia says giving a child a garden achieves two things: it teaches them where their food comes from and it keeps the mess out of the house. "It's ingrained in kids to want to make a mess, so why not do it outside, where you don't have to clean up after them. They love getting their hands dirty, playing with mud and it's just an easy way of entertaining them."

She has also found it encourages children to eat more vegetables. "Grace is becoming quite fussy with her food, but, if she picks it from the garden, she will want to eat it at dinner. She also eats things straight from the garden, like

beans and carrots. She is in charge of what she eats, and it's all healthy and good. It's tastier and so much more enjoyable for a little one to pick a vegetable and eat it directly from the plant. The excitement and novelty doesn't get old."

That goes for older children too, which is why she believes all children should give gardening a go, regardless of the size of their plot — and enter the *Country Style* Harvest Table competition (see page 84).

The extensive vegetable garden is beside the chook pen, where the family keeps 20 hens. They also have Lottie, a Maremma sheepdog, who watches out for Daphne and Delores, babydoll sheep. The orchard is also home to two alpacas, Jeanie and Patch. All the animals feature in two children's books Asia has written, *Lovable Lottie and the Shy Sheep* and *Lovable Lottie and the Lost Toy* (both published by New Holland, \$19.99 each). The books were inspired by their antics and the family's life on the orchard.

For Asia, who welcomed second daughter Isla five months ago, that means working the vegetable garden as much as possible. "It's one of my favourite places to spend time, so it's important that Grace enjoys it down there as well," she explains. And soon, no doubt, little Isla will be pulling on her own tiny pair of gardening gloves and joining them. *CS Logan Brae Orchards, 139 Shipley Road, Blackheath, NSW, loganbrae.com.au*



"It's tastier and so much more enjoyable for a little one to pick a vegetable and eat it directly from the plant."



BAKED APPLES
Preheat oven to 180°C.
Remove cores from four apples. Combine sultanas, raisins, vanilla essence, brown sugar and ground cinnamon. Spoon into the apples and top each with a knob of butter. Place in baking dish and bake for 45 minutes or until tender. Serve warm with ice-cream.

FROM THE GROUND UP

GARDENING FROM A YOUNG AGE TEACHES A CHILD
VALUABLE SKILLS AND CAN SPARK A LIFELONG PASSION.

Getting out into the garden may seem like a chore, especially when there's a chill in the air, but teaching a child to grow fresh produce can lead them to making healthy eating choices and becoming interested in cooking. They'll also learn practical skills that will stay with them for their entire lives. Who knows, gardening could become their passion. We invite all school-age children from all over Australia to show us what they are growing in their vegie patches. **There are two great prizes to be won:** 1. \$5000 for the Best Class or School Harvest Table. 2. An iPad Air (16GB with wi-fi), valued at \$1175, for the Best Student's Journal on a vegetable garden (their own or their school's).



COMPETITION HARVEST TABLE

When children grow and cook their own food, they are more likely to eat it, even dreaded vegetables! And what better way to cook it than on Fisher & Paykel's Dual Fuel Freestanding Cooker. It has nine different cooking settings, a cool-touch door, twin fans and a self-cleaning function. For more information, telephone 1300 650 590 or visit fisherpaykel.com/au

HOW TO ENTER

For **Best Class or School Harvest Table**, send photographs of your Harvest Table with a description of how you created the table in 500 words or less. Please include the name of your school and class, contact name, address and telephone number. For **Best Home Harvest Table Journal**, send your journal (which includes photographs of your Harvest Table with a description of how you created the table in 500 words or less) with the adult's and child's name, address and telephone number. We will be unable to return all journals; photographs become the property of Bauer Media Australia Pty Ltd. Send entries to *Country Style*, Harvest Table Competition, PO Box 4088, NSW 2000. Entries close on November 2. Conditions apply, see bauer-media.com.au/competitions. Commenced February 27, 2020. Ends 12AM AEST/AEDT November 2, 2020. Australian residents 18+ only. This is a game of skill, not a game of chance. The promoter is Bauer Media Pty Limited (ABN 18 053 273 546) 54 Park St, Sydney, NSW 2000.



slowly does it

STEVE CUMPER WHIPS UP A HEARTY WINTER DISH THAT WILL PLEASE YOUR FAMILY AND YOUR WALLET.

PHOTOGRAPHY ROB SHAW STYLING OLIVIA BLACKMORE



A FAMOUS MELBOURNE conductor on that city's central tram route once said, "Everything comes full circle if you wait around long enough." It's especially true of fashion. We've seen the return of high-waisted jeans, chunky trainers, mullets, heck, even Coogi jumpers! Food is not immune to fashion, either.

However, not all food trends are driven by what might simply be in vogue. As we've seen in recent times, sometimes the item you want is not on the shelves or the price of a cauliflower is higher than hand sanitiser on eBay.

This is particularly true of meat, the price of which can vary greatly, depending on drought, transport issues and breeding seasons.

So it's a canny cook that seeks out cheaper cuts in order to stretch a budget. I've been known to buy kilos of chicken drumsticks to make a curry or a braise and I often ask the fishmonger to supply me with some mixed fish for a pie, which might be by the catch or fish they are unable to sell.

There was a time when secondary meat cuts, such as lamb shanks, osso buco and pigs' trotters, were plentiful and could be bought with spare change. But, once people latched onto their divine deliciousness, prices went north.

The main benefit of secondary cuts is they reward the patient cook with bucketloads of flavour. Most working muscles on a beast will develop a deeper flavour than those less active, but often more revered, so-called primary cuts, such as eye fillet and steak. That's why we have to marinate or baste a piece of rump or scotch fillet, which have little chance to develop much flavour in the quick time they spend on the grill.

Conversely, you can throw a hunk of chuck in a casserole with onions, garlic and stout for a few hours and it will

emerge full of flavour and as tender as your first kiss. And, like nana told you about curries, they improve with age.

Oxtail is one such ingredient. Once relegated to the scrap bin or used to feed the dogs, it now finds itself in a leading role. With low, slow cooking, its gelatinous flesh undergoes a transformation, imparting a deep, beefy flavour to the likes of beef tea, bouillon or Vietnamese *pho* soup.

The thought of cooking a meal for hours may seem like too much effort, but assembling ingredients for a casserole and bunging them all into a benchtop slow cooker really couldn't be any more uncomplicated. Besides, there is something deeply comforting about hunkering down over a steaming bowl of slow-cooked food to fortify oneself against the cold. This oxtail and pappardelle recipe will do just that. *Steve Cumper is a chef and funnyman, who lives in Tasmania and dreams of one day owning a fleet of holiday vans called Wicked Cumpers.*

SLOW-COOKED OXTAIL WITH SPINACH PAPPARDELLE

Serves 6

2/3 cup plain flour
2kg oxtail
1/4 cup vegetable oil
2 brown onions, peeled, diced
2 carrots, peeled, cut into 1cm cubes
2 celery sticks, cut into 1cm cubes
3 bay leaves
1 tablespoon finely chopped rosemary
1 tablespoons finely chopped thyme leaves
1 small head garlic, peeled, chopped
1 cup tomato paste
2 tablespoons Dijon mustard
2 1/2 cups red wine
4 cups chicken stock
grated pecorino cheese, to serve
PAPPARDELLE
1 cup cooked spinach

5 eggs
2 cups 00 pasta flour*
pinch salt

Place flour into a shallow bowl. Lightly coat oxtail pieces with flour and place onto a baking tray. Heat oil in a large, deep frying pan over a medium heat. Cook oxtail for 4–5 minutes each side, or until golden. Transfer to a large baking tray lined with paper towel.

Add onion, carrot, celery, bay leaves, rosemary and thyme to pan and cook, stirring, for 10 minutes, or until light golden. Add garlic and stir until combined. Add tomato paste, mustard, red wine and stock. Stir until combined and bring to boil. Return oxtail to pan; return to boil. Reduce heat to low and simmer, partially covered, for 3 hours, or until meat is tender and falling off bone. Using tongs, transfer oxtail to a plate. Using 2 forks, remove and discard bones. Return meat to pan and toss with vegetables and pan juices. Season.

Meanwhile, to make pappardelle, place spinach and eggs in a food processor and process until a smooth paste forms. Place flour and salt in a large bowl and add spinach mixture. Using your hands, work into a dough, adding a little more flour if too wet. Turn onto a lightly floured surface and knead until smooth. Place into a bowl and set aside to rest for 1 hour.

Bring a large saucepan of water to boil. Using a pasta roller or rolling pin dusted with flour, roll dough into thin sheets, then cut into uneven squares. Cook in boiling water, in batches, for 1–2 minutes, or until just tender. Remove with a slotted spoon and drain.

Add pasta to oxtail mixture. Serve sprinkled with pecorino cheese. *CS*

*A super-fine Italian flour grade used to make pasta. Available at supermarkets and delicatessens.





best in show

BOOROWA FOOD BLOGGER LO CORCORAN KNEW HER GRANDMA BETTY'S CAKE WAS GOOD, BUT WINNING FIRST PLACE IN THE LOCAL SHOW PROVED IT.

WORDS TRACEY PLATT PHOTOGRAPHY AND STYLING CHINA SQUIRREL

WHEN FOOD BLOGGER Lo (Laura) Corcoran decided to enter the baking competition at the 131st Boorowa Show this year, she knew exactly what to make. Along with the decorated hard-boiled eggs and iced Arrowroot biscuits her girls had made, she submitted a carrot and pineapple cake in honour of her grandmother Betty Broughton, who passed away last June.

"I wanted to enter my Grandma Betty's cake to not only support the show — I think it's so important for the younger generation to keep it going — but also because I thought it would be a nice thing to do for my mum and her siblings," Lo explains. "I am a firm believer in keeping the old family recipes from past generations alive, and I share these good, honest, no-fuss country recipes on my blog."

To Lo's delight, the cake won first prize in the heritage cake division, where entrants needed to explain why the recipe is special to them. This is her winning entry:

"Michael Delaney, a friend of mine and ultimate storyteller, believes in 'spinning a yarn'. He thinks it's possible for anyone to tell a good story; sometimes you just need to add a little mayonnaise to make it better. 'Throw some mayo on it,' he says.

"I've grown up hearing stories of my Grandma Betty's life for as long as I can remember. I've loved hearing about how she'd help her dad out on the farm as a girl, how they'd have to light the fire, milk the cow and churn the butter all before the recipe book would even come out. About how if it wasn't found in the vegie patch, it wasn't eaten, and if something was broken you wouldn't race out and buy a new one, you'd fix it!"

"But to do all of this I'd be spinning a yarn, I'd be 'putting mayo on it', because I wasn't there. I didn't experience the hardships of life on the land, in the days before electricity, microwave ovens and colour TV. I don't know what it was like to make a cake without the convenience of a supermarket in which to find all of the ingredients. So instead of writing about what I don't know, I'm going to write about what I do.

"I do know that my Grandma Betty was a beautiful cook. She made the finest shortbread biscuits, her macaroni and cheese was to die for, and never will you see anyone cut up a barbecue chook with more finesse. She told me that if she'd had a bad day, she'd retreat to her kitchen whereby a batch of freshly baked biscuits or cake, such as this carrot and pineapple one, would bring her joy and satisfaction. Funnily enough, if I think of all of my childhood memories of Grandma, they were always in the kitchen!"

"So, as different as we both are — Grandma was an utter perfectionist in everything she did, whereas I'm a little more haphazard — I feel we'll always have something in common. A love of good food. A love of cooking. A love of sharing recipes. I just wish Bet was still around to see this. I know she would have been proud as punch seeing her cake on display today."

Lo, 34, lives on a grazing and cropping farm at Boorowa, NSW, with husband Tim, 34, and their daughters Charlotte, 6, Annabelle, 4, and Primrose, 1, and their eight-year-old labrador cross kelpie, Blue. Read Lo's blog at loskitchen.com.au or follow her on Instagram @los_kitchen 

FACING PAGE Born in 1930, Betty Broughton (nee Haddrill) grew up in Ariah Park, NSW and raised five children on a farming property in Mendooran before eventually moving to Summer Hill in Sydney. Lo credits Betty, along with her mother Meg and her other grandmother, Mim, for her love of food and cooking. This photo was taken in 1986 at one of Betty's daughter's weddings.



GRANDMA BETTY'S CARROT & PINEAPPLE CAKE

Serves 8

1 cup plain flour
1 teaspoon baking powder
1/2 teaspoon bicarbonate of soda
1/2 teaspoon ground cinnamon
1/2 cup raw sugar
1/2 cup sultanas
1/2 cup chopped walnuts
1/2 cup canned crushed pineapple (undrained)
1 cup grated carrot
2 eggs, lightly beaten
100ml vegetable oil
extra 1/3 cup walnuts, roughly broken

CREAM CHEESE & LEMON ICING

30g unsalted butter, softened
150g cream cheese, at room temperature
1 1/3 cups icing sugar mixture, sifted
2 teaspoons grated lemon rind
2 teaspoons lemon juice

Preheat oven to 180°C. Lightly grease a 20cm round cake tin and line base with baking paper.

Sift flour, baking powder, bicarbonate of soda and cinnamon into a mixing bowl. Add sugar, sultanas, walnuts, pineapple, carrot, egg and oil. Using a wooden spoon, mix until well combined. Pour into prepared tin and bake for 30 minutes or until a skewer inserted into centre of cake comes out clean. Cool in tin for 5 minutes, then turn onto a wire rack to cool completely.

To make icing, beat butter and cream cheese using an electric mixer until soft and creamy. Add icing sugar, lemon rind and juice, then beat until well combined.

Using a flat-bladed knife, spread icing over top of cooled cake. Top with extra walnuts and serve.

SHARE YOUR FAMILY FAVOURITES

Do you have a recipe that has been passed down through generations of your family? Send it to us, the story behind it and a copy of a photograph of the relative who passed it on. Remember to include a telephone number. Email austcountrystyle@bauer-media.com.au or send a letter to Heirloom Recipe, Country Style, PO Box 4088, Sydney NSW, 1028.



HEARTH AND SOUL

GATHER FAMILY AND FRIENDS TOGETHER AND COOK UP A MEAL
TO CHASE THE CHILL AWAY — THIS IS COMFORT FOOD AT ITS BEST.



THAI RED CURRY SWEET POTATO SOUP

Serves 4

- 1 tablespoon vegetable oil
- 1 large red onion (300g), chopped
- 2 tablespoons red curry paste
- 2 teaspoons finely chopped, trimmed coriander roots
- 1kg orange sweet potato, cut into chunks
- 1 litre (4 cups) vegetable stock
- 1 tablespoon fish sauce
- 1 tablespoon lime juice
- 2 teaspoons brown sugar
- 270ml can coconut cream

Heat the oil in a large heavy-based saucepan over medium-high heat; cook onion, stirring, for 5 minutes or until softened. Add the curry paste and coriander roots; cook, stirring, for 1 minute or until fragrant.

Add sweet potato, stock and 1 cup (250ml) water; bring to the boil. Reduce the heat to low; cook, covered, for 15 minutes or until sweet potato is tender. Remove from heat; stand for 5 minutes. Add fish sauce, juice and sugar. Blend soup until smooth using a stick blender, or mash with a potato masher or fork.

Add $\frac{3}{4}$ cup of the coconut cream; stir over medium heat until hot. Season to taste. Top the soup with the remaining coconut cream and serve.

Do ahead by making the soup at home to the end of the blending process and freeze in an airtight container. Transport the frozen soup, thaw and reheat, then add the coconut cream and continue. Serve with grilled sourdough.

COFFEE AND CARDAMOM BRISKET

Serves 6

You will need to start this recipe a day ahead.

- 2 teaspoons cumin seeds
- 2 teaspoons coriander seeds
- $\frac{1}{2}$ teaspoon cardamom seeds
- 2 tablespoons ground coffee
- 2 teaspoons brown sugar
- 1.5kg piece beef brisket, excess fat trimmed
- 1 cup (250ml) beef stock
- 1 tablespoon lime juice
- $\frac{1}{2}$ teaspoon sea salt flakes
- 1 teaspoon caster sugar
- 1 small red onion (100g), sliced thinly
- $\frac{1}{2}$ cup (50g) walnuts, roasted, chopped
- 100g Persian fetta, crumbled

Toast seeds in a small dry frying pan over medium heat for 1 minute or until fragrant. Using a mortar and pestle or small blender, pound or blend to a powder. Place 1 teaspoon of the spice mix and 1 teaspoon of the coffee in a small bowl; reserve for serving. Combine the remaining coffee and the brown sugar with the remaining spice mix; season.

Rub the spice mix over the beef in a large bowl. Cover; refrigerate overnight.

Preheat the oven to 150°C. Oil a medium roasting pan. Place beef and stock in pan; cover with foil. Roast beef, turning pan halfway through cooking, for 5 hours or until beef is very tender; beef should be falling apart and easy to shred with two forks.

Meanwhile, combine juice, salt and caster sugar in a small bowl, add onion; mix well. Stand for 10 minutes; drain. Slice and coarsely shred the brisket; sprinkle with the reserved spice mix.

Top beef with pickled onions, walnuts and fetta, and serve.

Due to the coffee, the spice rub will be very dark once roasted; however, it will not taste burnt. The rub can be made in a large quantity and stored in an airtight container at room temperature for up to 3 months.

Serve brisket with potato fries or roast pumpkin, pickles and a green salad. Leftovers make a delicious sandwich filling with smoky hot or barbecue sauce.





ROASTED SNAPPER WITH PICKLE MAYONNAISE

Serves 2

400g potatoes
6 whole cloves garlic, unpeeled
2 tablespoons extra virgin olive oil
2 whole baby snapper (600g), cleaned
2 medium lemons (280g), sliced thinly
1/3 cup fresh dill sprigs
1/4 cup (75g) mayonnaise
2 tablespoons cucumber pickles, chopped

Wash unpeeled potatoes, pat dry; cut into wedges. Combine potato wedges, garlic and 1 tablespoon of the oil on a large piece of foil; season.

Seal parcel. Place parcel on glowing coals. Cook potatoes for 45 minutes or until cooked through.

Meanwhile, score fish skin at 2cm intervals on each side. Fill fish cavities with half the lemon and half the dill; season. Heat the remaining oil in a

heavy-based frying pan or on a barbecue flat plate. Cook fish for 5 minutes on each side or until fish are cooked through. Cook remaining lemon slices for 1 minute on each side or until browned lightly.

Combine mayonnaise and pickles in a small bowl.

Top fish with grilled lemon and remaining dill. Serve with potato wedges, garlic and pickle mayonnaise.



BROCCOLI HALOUMI ROAST WITH SALSA VERDE

Serves 6

3 small heads (750g) broccoli
8 shallots, quartered
2 tablespoons olive oil
1 cup (200g) pearl barley
1 teaspoon ground cumin
1 teaspoon fennel seeds, bruised
400g haloumi, cut into 5mm thick slices
½ cup (75g) pomegranate seeds
¼ cup (40g) pine nuts, toasted

SALSA VERDE

¾ cup fresh flat-leaf parsley leaves
½ cup fresh mint leaves
1 small clove garlic, crushed
1 teaspoon Dijon mustard

2 tablespoons red wine vinegar
⅓ cup (80ml) extra virgin olive oil

Preheat oven to 200°C. Trim broccoli stems; halve each head lengthways. Thinly slice stems; toss stems and shallots with half the oil in a large roasting pan. Roast for 5 minutes.

Cook broccoli head halves in a large saucepan of salted boiling water for 2 minutes or until just soft enough to insert haloumi between florets. Remove from the water with tongs; drain well.

Add barley to same pan of boiling water. Reduce heat to low; simmer, covered, for 25 minutes or until tender. Drain well.

Meanwhile, rub broccoli head halves with remaining olive oil, ground cumin and fennel seeds. Insert haloumi slices between florets. Place on shallots in roasting pan; season. Roast for 30 minutes or until broccoli florets and shallots are tender and haloumi slices are golden.

Make salsa verde.

Add barley to roasting pan with broccoli mixture; toss well with pan juices.

Top with pomegranate seeds and pine nuts; drizzle with salsa verde.

SALSA VERDE Blend or process herbs, garlic, mustard and vinegar to a coarse paste. Transfer to a small bowl; stir in oil to combine.





PEAR AND GINGER UPSIDE-DOWN CAKE

Serves 8

3 medium (630g) beurre bosc pears
 1½ cups (330g) firmly packed brown sugar
 1 cup (250ml) vegetable oil
 2 teaspoons finely grated orange rind
 2 teaspoons finely grated fresh ginger
 3 eggs
 2½ cups (375g) plain flour
 2½ teaspoons baking powder
 ½ cup (125ml) milk

ORANGE-CINNAMON SYRUP

½ cup (80ml) strained orange juice
 60g (2oz) butter
 1 cup (220g) firmly packed brown sugar
 ½ teaspoon ground cinnamon

Preheat the oven to 220°C. Grease and line a 24cm round cake pan.

Make orange-cinnamon syrup.

Peel and core pears; cut each into eight wedges. Arrange wedges in a decorative pattern on the base of the pan; pour syrup over pears. Beat sugar, oil, rind, ginger and eggs in a bowl with an electric mixer. Gently add combined sifted flour and baking powder, then milk. Pour batter over pears.

Bake cake for 10 minutes. Reduce oven to 180°C; bake for a further 55 minutes or until a skewer inserted into the centre of the cake comes out clean. Cool cake completely in the pan; carefully turn out onto a platter.

ORANGE-CINNAMON SYRUP

Place ingredients in a small saucepan; bring to the boil. Reduce heat to medium; simmer for 3 minutes or until thickened slightly. Cool.

QUINCE GALETTE

Serves 6

3 medium quince (1kg)
 ¾ cup (165g) caster sugar
 1½ cups (375ml) red wine
 1 cinnamon stick
 1 vanilla bean, split lengthways
 6 sheets fillo pastry
 2 tablespoons extra virgin olive oil
 ½ cup (75g) caster sugar, extra
 1 teaspoon ground cinnamon
 ½ cup (40g) almond meal
 ¼ cup (40g) roasted almonds, chopped
 2 teaspoons icing sugar (optional)
 1 cup (280g) Greek-style yoghurt

Preheat the oven to 150°C. Peel the quince; reserve half the peel. Cut the

quince into quarters, do not core. Place caster sugar, 3 cups (750ml) water, wine, cinnamon and vanilla bean in a large cast-iron casserole dish or flameproof ovenproof dish over medium heat; stir until sugar dissolves. Add quince and reserved peel, bring to the boil; cover with a piece of baking paper, then cover tightly with foil or a lid (make sure quince is submerged in the liquid).

Bake quince, turning twice, for 5 hours or until quince are tender and deep red in colour. Leave quince in syrup to cool.

Remove quince from syrup with a slotted spoon. Cut cores from quince; cut each quarter in half lengthways. Strain syrup; discard solids. Reserve 2 cups (500ml) of the syrup. Return quince to remaining syrup; stand until required. Place reserved syrup in a medium saucepan over medium heat; simmer for 20 minutes or until thickened. Cool.

Preheat oven to 210°C. Grease a large oven tray; place the tray in the oven while heating. Layer pastry sheets in alternate directions, on a large piece of baking paper, brushing each layer with some of the oil.

Combine the extra caster sugar and cinnamon in a small bowl; reserve 2 tablespoons. Combine almond meal with the remaining cinnamon sugar. Sprinkle almond mixture over pastry leaving a 10cm border.

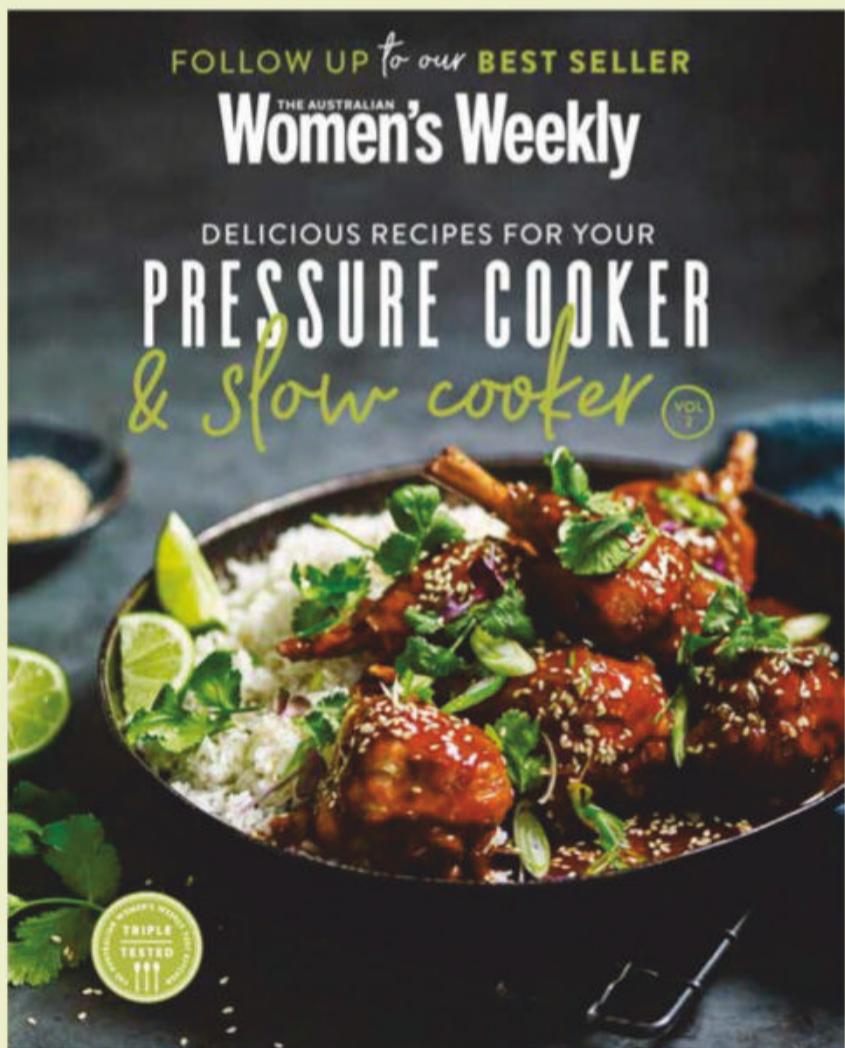
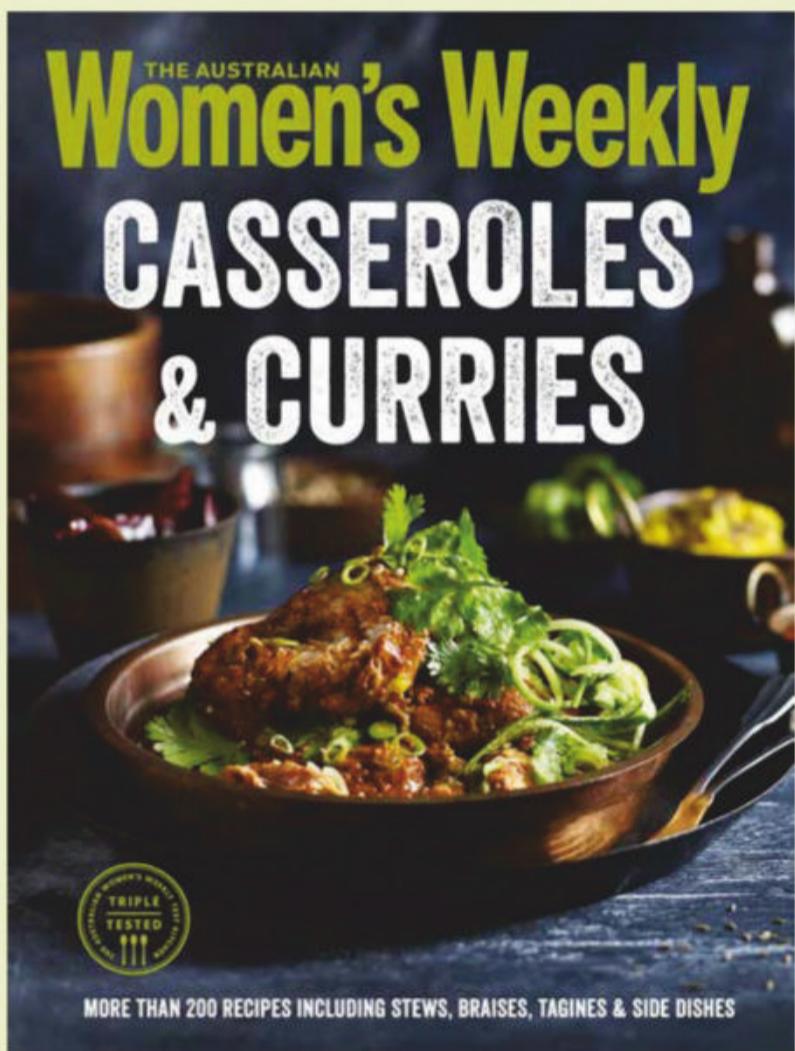
Place drained quince on almond mixture, fold pastry edge over quince. Transfer galette, on baking paper, to preheated tray. Brush pastry with remaining oil; sprinkle pastry with reserved cinnamon sugar.

Bake galette for 20 minutes or until pastry is golden. Drizzle with most of the syrup; sprinkle with chopped almonds. Dust with sifted icing sugar.

Serve galette with yoghurt drizzled with the remaining syrup.



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WITH NATURE AT THE SAME TIME.

WORDS KYLIE IMESON



Boydell's safari tent in East Gresford, NSW, has a king-size bed and copper bath. **FACING PAGE** A night's stay includes dinner, wine and breakfast, and you'll get to meet Buddy, the kelpie. To book, visit boydells.com.au



PHOTOGRAPHY ABBIE MELLE STYLING KRISTIN RAWSON

A classic weatherboard house, Salt Creek Cottage is located in historic Dunkeld, Victoria. **FACING PAGE, CLOCKWISE, FROM TOP** Dark walls add to the feeling of warmth in the cosy living area at Salt Creek Cottage; a collection of vintage artworks; wallpaper lines the walls in one of the bedrooms.

VICTORIA

Salt Creek Cottage

Nicknamed 'Salty', this cottage in Dunkeld is the perfect winter escape. Take a revitalising walk in the Grampians National Park and then retreat back into the cosy interior of this artfully decorated cottage, where you feel cocooned from the cold. There are two bedrooms and a full kitchen for you to cook up a feast, or stroll down to the nearby Royal Mail Hotel. *To book, visit saltcreekcottage.com.au*

Omaroo

The name 'Omaroo' was derived from an Aboriginal term meaning 'beautiful view', and this two-bedroom getaway definitely delivers. Floor-to-ceiling glass sliding doors along one side of the open-plan living,

dining and kitchen area frame the surrounding countryside. The doors lead out onto a deck, so you can further enjoy the view, or snuggle up inside on one of the inviting sofas near the wood heater. The house is filled with vintage furniture and there are two queen beds. *To book, visit airbnb.com.au and search Glenlyon, Victoria.*

NSW

Nu Leaf Retreat

With the retreat's 10 rooms, you can book the entire place for a girls' weekend away, indulging in on-site massages and facials. Or spend the school holidays with extended family and watch as the kids enjoy the space and jump in and out of the indoor pool. If you're in need of a reset, sign up for a retreat, complete with yoga,

expert nutrition advice and healthy meals. Perhaps just get away with your partner and enjoy wine tasting and evenings by the fire. The beauty of Nu Leaf Retreat in the Hunter Valley is that it can be whatever you need to be. *647 Hermitage Rd, Pokolbin, NSW. To book, telephone (02) 6574 7170 or visit nuleafretreat.com.au*

The Byng Street Boutique Hotel

There's nothing quite like a trip to Orange in NSW with its wineries, restaurants and picturesque surrounding villages. Book into one of the 22 beautifully appointed rooms at the historic Byng Street Boutique Hotel and explore. *62 Byng St, Orange. To book, telephone (02) 5317 8200 or visit byngstreeethotel.com.au*



Retreat back into the cosy interior of this artfully decorated cottage, where you feel cocooned from the cold.



Omaroo in Glenlyon, Victoria, is an architecturally designed two-bedroom, two-bathroom retreat surrounded by peaceful countryside. The wood heater warms the open-plan living and dining area.

QUEENSLAND

Hillview Dairy

When owner Simone Williams decided to restore the 100-year-old dairy on her property in the Currumbin Valley, she was meticulous. All the original hand-sawn timber sourced from local forests was used in the refurbishment. The result is a charmingly rustic one-bedroom off-grid retreat overlooking Mt Tallebudgera. Make sure to have a soak under the stars in the outdoor tub. *To book, visit [airbnb.com.au](https://www.airbnb.com.au) and search Currumbin Valley, Queensland.*

WESTERN AUSTRALIA

Ningaloo Bed and Breakfast

Because it's near the World Heritage-listed Ningaloo Reef, you can come to Ningaloo Bed and Breakfast to get back to nature. At this time of the year,

you'll see manta rays, whalesharks and humpbacks with their calves. Plan a trip in January and you might be lucky enough to witness baby turtles hatching. *29 Preston St, Exmouth. To book, telephone (08) 9949 2293 or visit ningaloo bed and breakfast.com.au*

SOUTH AUSTRALIA

Almerta Station

Third-generation farmer Paddy Rowe and his wife, Shane, run between 5000 and 8000 sheep on 15,400 hectares at Almerta Station in the Flinders Ranges, north of Adelaide. They also offer accommodation in the shearers' quarters, so you can have an authentic farm-stay experience, or choose from one of the 13 secluded bush campsites. *235 Almerta Rd, Yanyarrie. To book, telephone (08) 8658 9076 or visit almertastation.com.au*





The name 'Omaroo' is derived from the Aboriginal for 'beautiful view' – and this retreat duly delivers.

TRAVEL

CLOCKWISE, FROM RIGHT One of the three beautiful bedrooms at Ethelmont Rise; the desk and wallpaper are in keeping with the age of the house, dating from 1929; an antique cabinet has been repurposed as a vanity in the bathroom. **FACING PAGE** Views of the River Derwent and Hobart from Ethelmont Rise.



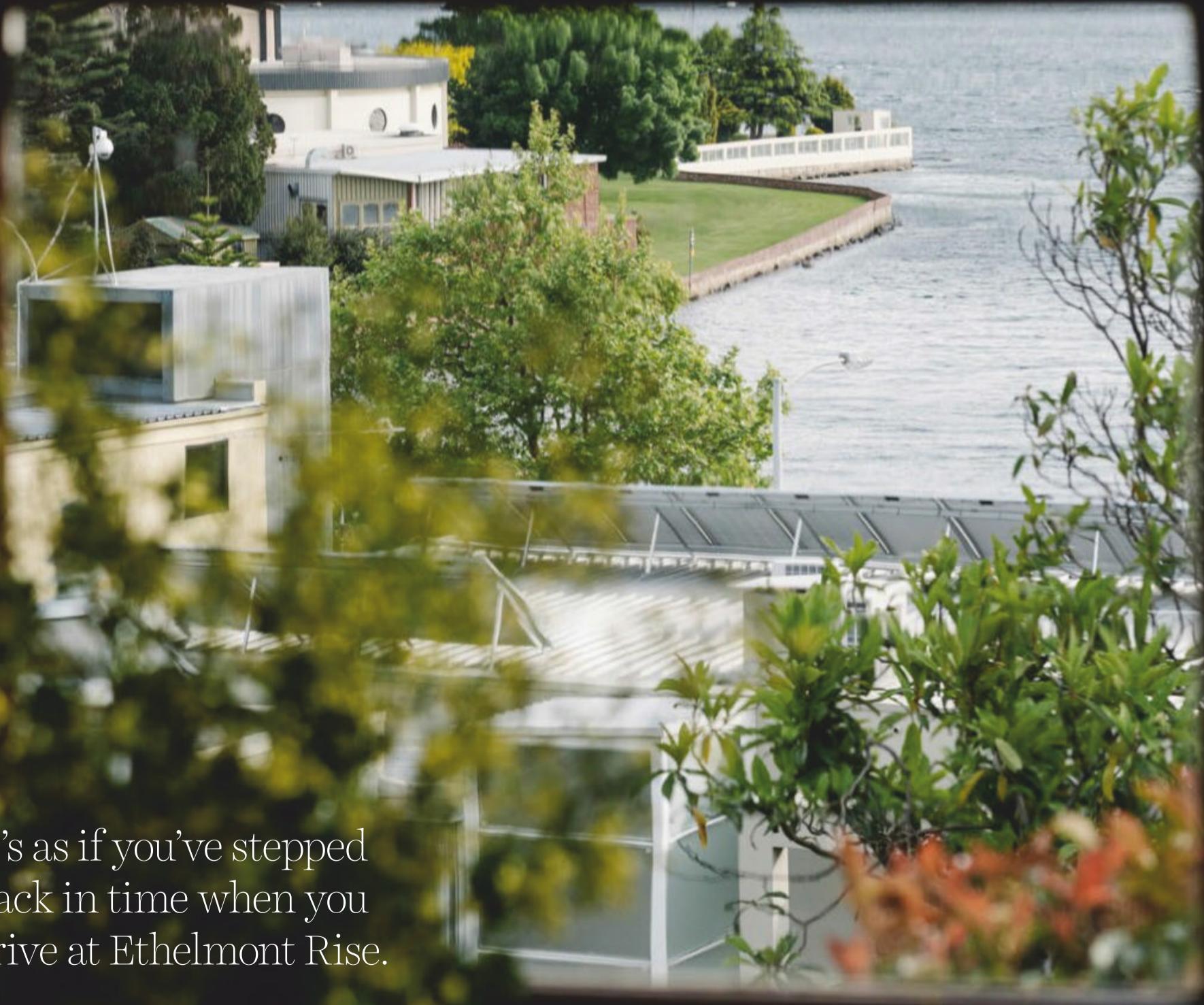
TASMANIA

Ethelmont Rise

It's as if you've stepped back in time when you arrive at Ethelmont Rise in Sandy Bay, Hobart. Built in 1929, the three-bedroom house has recently been restored and is filled with artworks, antique furniture and old-world wallpapers. Its views of the River Derwent give you a sense of calm and it's a great spot to unwind and explore the natural beauty of southeast Tasmania. *To book, visit [airbnb.com.au](https://www.airbnb.com.au), search Ethelmont Rise, Sandy Bay.*

Coast House

On the tip of Beaupre Point with paddocks behind you and the Huon River in front, Coast House is the place to escape the busyness of everyday life. The modern, open-plan, two-bedroom house has timber-framed glass doors bringing the water views inside, while the soaring ceiling adds to the sense of space. The kitchen is stocked with gourmet meals and wine, so all you need to do is sit by the fire and relax with a book. *To book, telephone 0409 446 290 or visit coasthousetasmania.com >*



It's as if you've stepped back in time when you arrive at Ethelmont Rise.

MORE PLACES TO STAY

KETCHUP'S BANK GLAMPING

Designed for couples, these luxury tents, a 90-minute drive from Brisbane, have heated queen beds, kitchens and bathrooms. You can watch the wallabies feed from your balcony. *726 Green Hills Rd, Boonah, Queensland. To book, telephone (07) 5463 4592 or visit ketchupsbankclamping.com.au*

THE COTTAGE

Enjoy bed and breakfast at Conondale Station, a 930-hectare cattle property on the Sunshine Coast Hinterland. *To book, visit conondalestation.com.au*

THE LITTLE COOKING SCHOOL

Take a cooking class, sample some local wine and then stay overnight at the stylish four-bedroom accommodation. *6 Henry Lawson Dr, Mudgee, NSW. To book, telephone 0400 417 711 or visit littlecookingschoolmudgee.com.au*

PETER RABBIT GARDEN

One for the kids; wander through the garden which retells the story of Beatrix Potter's Peter Rabbit. There are also seven self-contained cottages onsite. *Riversdale Estate, 222 Denholms Rd, Cambridge, Tasmania. To book, telephone (03) 6248 5555 or visit thepeterrabbitgarden.com.au* 



Hillview Dairy in Queensland's Currumbin Valley is a rustic retreat for two in a converted 100-year-old dairy. The only noise you'll hear during your stay is mooing in the distance.



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MY TOWN

IPSWICH, QLD

THE HERITAGE CITY OF IPSWICH IS WELCOMING VISITORS ONCE MORE AS WELL AS NEW RESIDENTS, ATTRACTED TO THE LIFESTYLE IT OFFERS.

WORDS CLAIRE MACTAGGART PHOTOGRAPHY PIP WILLIAMS

MEDIAN HOUSE PRICE

\$371,500

MEDIAN RENTAL PRICE

\$310 per week

BY THE NUMBERS

According to Jason McNamara of Ipswich Real Estate, Ipswich offers a broad range of houses, from a basic \$200,000 do-up to ultra-modern homes or Queenslanders at \$1m-plus.

MARKET WATCH

"For the last few years, there's been an influx of out-of-towners, discovering that you can get twice the house for half the price you'd pay in Brisbane," he says.

FACING PAGE Beautiful Nerima Gardens, a Japanese-inspired landscape garden featuring meandering paths and an ornamental lake, attracts many visitors, both local and interstate.

Candy, Elle & Lisa

CAFE OWNERS

Candy Gazdag, Lisa Winkels and Elle Morar (left to right) opened Rafter & Rose in 2015.





OPPORTUNITY CALLS

Ipswich is a progressive and strategically located city, with a focus on diverse sectors such as energy and the environment, food and agribusiness, defence and aerospace, manufacturing, education, logistics and construction. The city connects with six of the state's busiest roads, as well as the Brisbane Airport and Port of Brisbane. The \$150m Ipswich Mall redevelopment is under way, as is a new convention and exhibition space at the Ipswich Showgrounds.



*Bev
Johnson*

**KINDERGARTEN
DIRECTOR &
HOTEL OWNER**
Bev enjoys Ipswich's
village atmosphere.



QUEENSLAND'S OLDEST provincial city, Ipswich, is celebrated for its gracious Victorian architecture and history, as well as its relaxed lifestyle. It's home to more than 6000 heritage-listed sites, offering rich opportunities to explore a colourful past spanning nearly two centuries of settlement.

Founded in 1827, Ipswich has a population of more than 210,000 and continues to be a cultural and commercial hub. It's one of the fastest growing regions in South East Queensland and welcomed more than two million visitors last year. And, with its closeness to Brisbane and the Gold Coast, as well as its many affordable heritage homes, an increasing number of people are choosing to relocate here.

There's also a growing cafe and restaurant scene. Rafter & Rose, on Ellenborough Street, with its great coffee and food, leafy interior and vintage wares, is a drawcard for visitors and locals alike. The family-owned business is thriving since Elle Morar, 29, her mother Lisa Winkels, 53, and aunt Candy Gazdag, 48, opened its doors in 2015.

"Ipswich is a very liveable city and we have a great support network," says Candy. "People here are so diverse and interesting. Just out of Ipswich is gorgeous, with Marburg and the Scenic Rim and lovely little towns and mountains." "It's also very family-orientated, with lots of parks," adds

Elle. "We take the kids to the bikeways and Queens Park, which is just awesome fun."

Bev Johnston, 62, has lived in Ipswich all her life and is part of the city's proud history through her family's long association with the historic Ulster Hotel on Brisbane Street. Bev, who is a director of a kindergarten and her architect husband, Peter, 63, have raised their children, Chloe, 25, and Declan, 20, here and still own the 1850s hotel. Through her work with the local Zonta Club, Bev has been involved in the Great Houses of Ipswich tours and maintains a keen interest in the city's colourful past.

"Ipswich has a village feel and the central suburbs have a myriad of comfortable older homes on bigger blocks that are half the price of comparable houses in Brisbane. That allows younger families to buy these homes and have a more comfortable lifestyle," says Bev.

For more information, visit discoveripswich.com.au

GETTING THERE Ipswich is 40km south-west of Brisbane and 90km east from Toowoomba.

FLYING IN? Brisbane airport is just 56km to the north-east; bne.com.au



Spicers Hidden Vale, near Ipswich, is a 5000-hectare luxury mountain retreat. **FACING PAGE, CLOCKWISE, FROM TOP LEFT** Inside the Rose & Rafter; sweet treats at the cafe; co-owner Elle Morar says Ipswich is a great place to raise her young family; the Ipswich Post Office on Brisbane Street; Garowie is one of the many heritage homes in the historic town.

REASONS TO VISIT

GREAT HOUSES OF IPSWICH

HERITAGE TOUR Explore heritage homes during the annual National Trust Queensland bus tour. nationaltrustqld.org.au/whats-on/great-houses-ipswich

IPSWICH ART GALLERY This acclaimed cultural centre has exhibitions throughout the year and a dedicated children's area. *d'Arcy Doyle Place, Nicholas St, (07) 3810 7222, ipswichartgallery.qld.gov.au*

IPSWICH HERITAGE TRAILS

Pick up a heritage map from the Ipswich Visitor Information Centre or take an audio tour through beautiful Queens Park, with 20 highlights including the Nature Centre, Nerima Gardens and Incinerator Theatre. ipswichheritagetrails.com.au

WORKSHOPS RAIL MUSEUM

This popular cultural and heritage hub features 15 exhibits and Australia's oldest working steam locomotive. *North St, North Ipswich, (07) 3432 5100, theworkshops.qm.qld.gov.au*

REASONS TO STAY

EXPLORE Hit the trails and discover the region's best hikes, as well as nearly 200km of bikeways. Ipswich is home to more than 550 parks and reserves. discoveripswich.com.au/ipswich-hiking

LIFESTYLE Ipswich offers affordable heritage homes near the Gold Coast and Brisbane. discoveripswich.com.au

EAT

BAKEHOUSE STEAKHOUSE Indulge with a succulent dry aged OP rib on the bone at this restaurant located in a former bakery, built in 1875. *Cnr Darling St East and West St, (07) 3281 8132, bakehousesteakhouse.com*

HOMAGE RESTAURANT Savour a paddock-to-plate experience at this two-hatted restaurant. *617 Grandchester Mount Mort Rd, Grandchester, 1300 179 340, spicersretreats.com/restaurants/the-homage-restaurant*

HEISENBERG HAUS Enjoy German fare or pick up a coffee at Tighty Whities next door. *164 Brisbane St, (07) 3143 2303, heisenberg.com.au*

RAFTER & ROSE This lush sanctuary in a laneway serves homemade sweet treats as well as gluten- and dairy-free options. *17 Ellenborough St, 0401 073 644, @rafterandrose*

UNGERMANN BROTHERS Stop in for gourmet ice-cream and shakes within a retro fit-out. *88 Limestone St, (07) 3281 4038, ungermannbrothers.com.au*

4 HEARTS BREWING This handsome historic brewery is home to both The

Pumpyard Bar and Dovetails Dining. *88 Limestone St, (07) 3282 9076, 4heartsbrewing.com*

SHOP

CUTE TO BOOT A baby boutique store with clothing and accessories. *182 Brisbane St, 0407 145 808, cute-to-boot.com.au*

IPSWICH ANTIQUE CENTRE This 1895 one-time church hall contains a vast array of antiques, collectibles and a cafe. *86 East St, (07) 3281 2330, ipswichantiquecentre.com.au*

SCOTLAND YARD ANTIQUES

Search for treasure at this local icon, about 20km from Ipswich. *66 Edmond St, Marburg, (07) 5464 4711, facebook.com/antiquesmarburg*

STAY

SPICERS HIDDEN VALE Unwind at this 5000-hectare luxury mountain retreat. *617 Grandchester Mount Mort Rd, Grandchester, 1300 179 340, spicersretreats.com/retreats/spicers-hidden-vale*

WOODLANDS OF MARBURG

Stay at a palatial mansion that's also heritage listed. *174 Seminary Rd, Marburg, (07) 5464 4777, woodlands of marburg.com* 

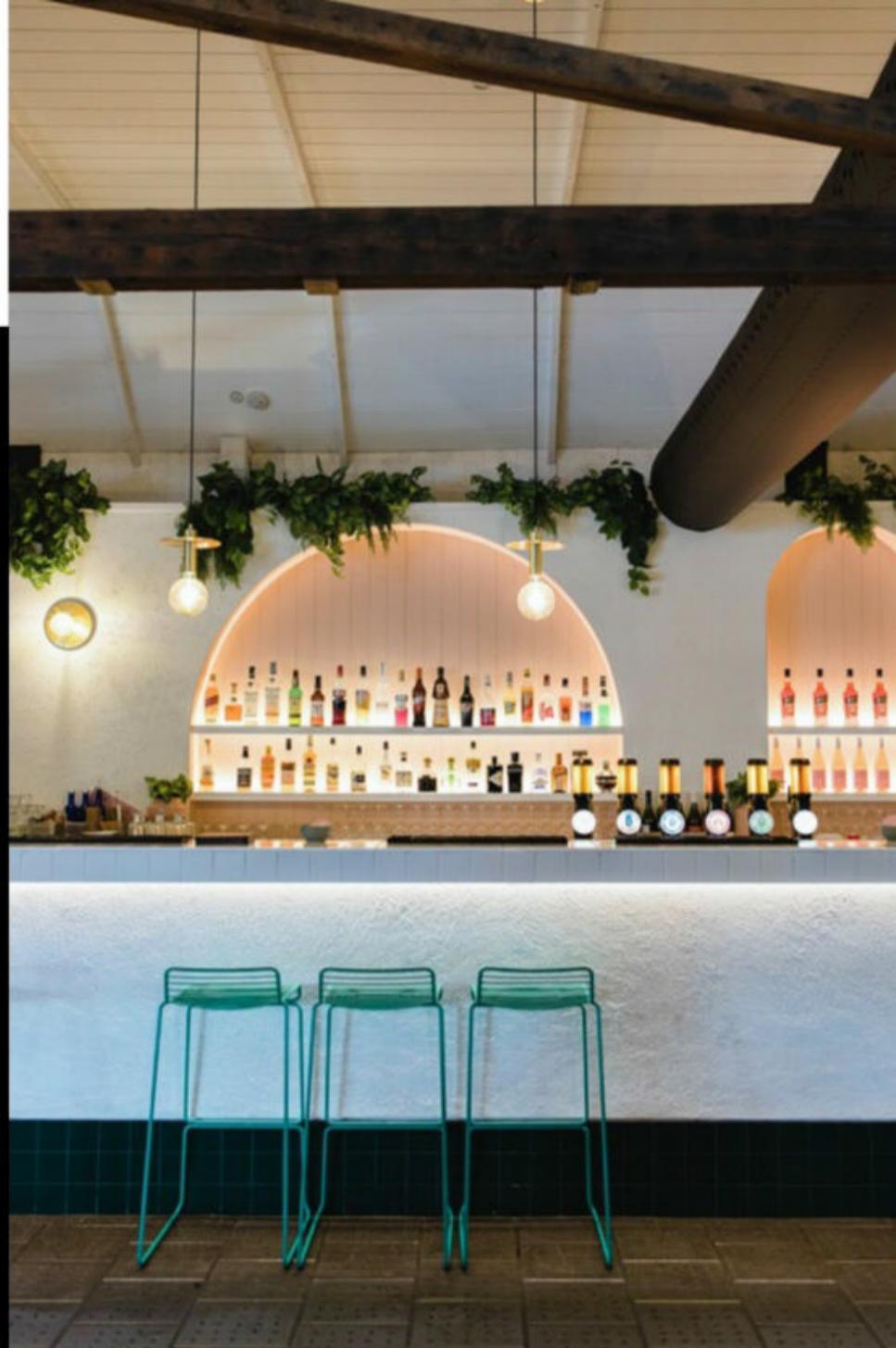


Spicers Hidden Vale offers spectacular views. **FACING PAGE, CLOCKWISE, FROM TOP LEFT** The Bakehouse Steakhouse is housed in an 1875 bakery; the Steakhouse bar; a Claus Edward Fristrom painting at the Ipswich Art Gallery; historic Ipswich Croquet Club; the Ipswich Antique Centre; a dish at Homage Restaurant at Spicers; Ungermann Brothers' retro ice-cream store (centre).



COMMUNITY SUPPORT

Ipswich is noted for its vast education offerings, with 73 schools (49 public and 24 private). The University of Southern Queensland campus has over 1600 students, while the Springfield campus has nearly 1800 students, usq.edu.au/ipswich, usq.edu.au/springfield. TAFE Qld South West also offers a range of courses, tafeqld.edu.au. The Ipswich Community Directory is a comprehensive resource for residents, mycommunitydirectory.com.au/Queensland/Ipswich. For further information about living in Ipswich, head to ipswich.qld.gov.au/residents or discoveripswich.com.au.



TREASURE HUNT

FOOD OR STYLE? THE CHOICE
IS YOURS WHEN YOU VISIT
SHOPS IN REGIONAL CENTRES.

WORDS ABBY PFAHL



Skye Underwood and Donna Montgomerie were friends for years before they went into business together, opening the delightful fashion and homewares store Alabaster in Tanunda, South Australia.



LEFT AND ABOVE Palm Noosa offers gorgeous beach and summer fashions that encapsulate the beachfront getaway's carefree ethos. RIGHT Some of the beautiful Pendleton Native American designs at Design & Detail.

NEW SOUTH WALES

Tasting Room

If you haven't yet discovered the delights of Jugiong, here's something for your must-do list. The little town on the Murrumbidgee is just a few minutes drive off the Hume Highway (along the road to Gundagai) and is home to countless retail gems – the newest of which is Tasting Room. From the team behind one of our all-time favourites, Long Track Pantry (and just around the corner from it), it's a shrine to their outstanding small-batch food range. The cellar-door style shop offers tastings of the Pantry's 30-plus home-style creations. Shoppers can sample fruit jams, marmalades, chutneys, dressings, sauces, honeys, olives, granolas, vinegars, caramels and cordials, to name a few – plus, of course, that signature smoked trout pâté (trust us: once you try it, you'll buy it). Owners Juliet and Huw Robb, keen to share the best of the Hilltops region, feature local producers in-store on a rotating basis, and there's also a spying window into the export-accredited commercial kitchen for learning tricks and tips. Whether you're stocking your own pantry, need the perfect small gift

or a glorious gourmet hamper, you'll find boxed-price and mixed-dozen discounts here. And once you've explored the rest of the village (all within a short walk), there's handy takeaway coffee for getting back on the road. *Unit 3, 4 Doors Up, Jugiong Road, Jugiong, (02) 6945 4144, longtrackpantry.com.au*

Design & Detail

Breathe in the Alpine air and immerse yourself in mountain country via Design & Detail, Jindabyne. Locals and visitors to the gateway town to the NSW winter wonderland have been enjoying the store's stylish offerings for 17 years. Designer Diana McInnes describes the feel of her shop as "Ralph Lauren meets Swiss chalet, in a uniquely Australian environment". Looking over the Snowy Mountains from the warmth inside, shoppers can browse Diana's chic selection of earthy, muted colours and tactile textures. "People come to me to furnish their mountain home, chalet or lodge, as well as to buy personal items for themselves," says Diana. Our top picks include stunning Pendleton blankets depicting Native American designs, Sabé Masson

soft perfumes from Paris (ideal for après ski), an eclectic range of vintage cowboy boots from the US, Akubra hats, and snug children's knitwear by Bow & Arrow. All products are available online. *Shop 6, Snowy Mountains Plaza, Jindabyne, 0418 499 704, designdetail.com.au*

QUEENSLAND

Palm Noosa

This cute weatherboard shopfront on Hastings Street has Hamptons-style good looks and is in fine company location-wise. With Noosa institution Massimo's Gelateria on one side and cocktail hotspot Locale across the road, it's no surprise regulars at the beach destination already know and love Palm Noosa. Opened in 2018, the relative newcomer to the strip sells luxe linen garments and playful resort wear, designed by founder Pippa Hannon and handcrafted in India. Bright prints and feminine flourishes sing of summer, evoking thoughts of balmy nights and Mediterranean >

“Our regulars all know which day is which treat. God forbid there are no macarons on a Monday or Anzac caramel squares on a Friday!”

holidays. Shoppers walk in year-round with sandy toes to browse dresses, matching separates and accessories, plus a range of men’s shirts and shorts. Follow @palm.noosa on Instagram to preview coveted new seasons before they land; and if you’re not planning a trip to Noosa soon, you can shop online. *Shop 3, 71 Hastings Street, Noosa, 0457 170 000, palmnoosa.com.au*

Charlotte’s Nest

There’s no shortage of fun to be had at this social spot in outback Queensland. Charlotte’s Nest was originally an outlet for owner Courtney Bylett to sell her millinery creations, but quickly expanded into a gift and homewares store. “We do enjoy the finer things in life, despite our isolated location!” jests Courtney. The hub also serves coffee with a reliable rotation of homemade sweets. “Our regulars all know which day is which treat,” says Courtney. “God forbid there are no macarons on a Monday or Anzac caramel squares on a Friday!” A woman of many talents, Courtney moonlights as a flight nurse for the Royal Flying Doctor Service. She fondly credits her team of ‘birds’ at the Nest, plus numerous family

members, with getting her business to where it is today. She suggests it takes a village, and it’s clear there’s great community spirit in Charleville. “Walking into the shop is like coming home — we know everyone’s names and coffee orders,” says Courtney. “There’s plenty of space to wield a pram and we try to be as wheelchair-friendly as possible — easily accessible for everyone.” *77–81 Galatea Street, Charleville, 0457 602 405, charlottesnest.myshopify.com*

SOUTH AUSTRALIA Alabaster Store

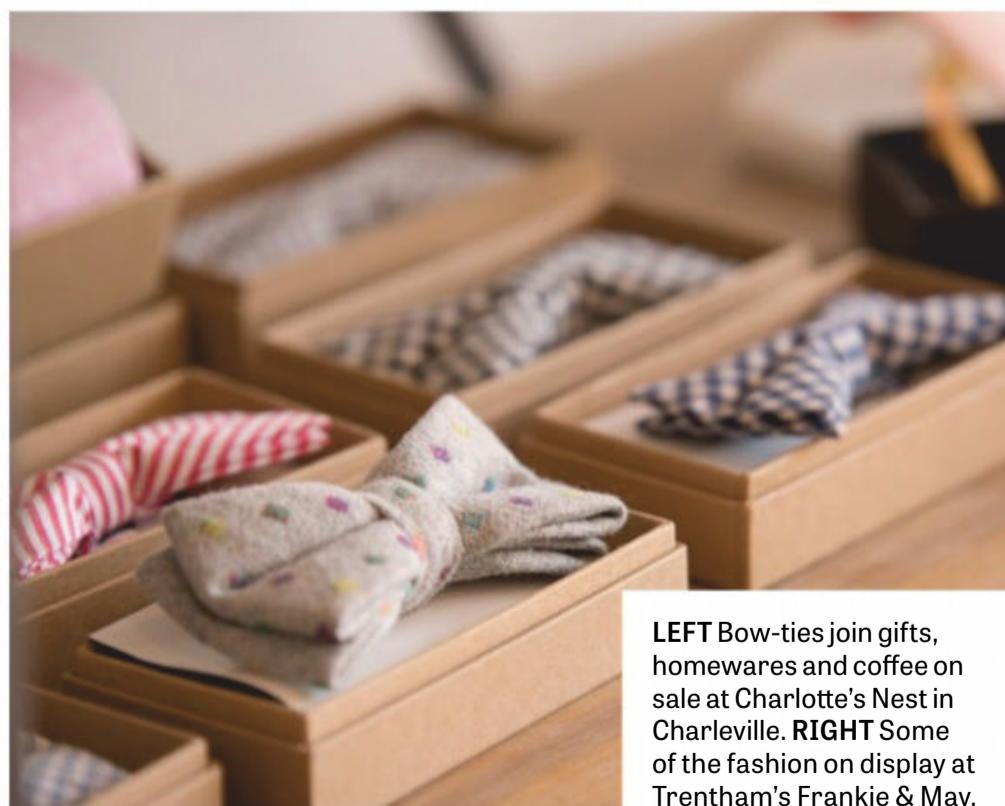
With five children between them, long-time friends and business partners Skye Underwood and Donna Montgomerie admit that running Alabaster Store — open seven days — brings extra chaos to their lives. Not that you’d know by stepping inside. The pair have created a neat, breezy, light-filled sanctuary of fashion and homewares in the Barossa town of Tanunda. Whitewashed floors offset cool designer brands, on-trend colours and lots of indoor plants. Be sure to check out the lush linen wear by Alessandra, great dresses by Zoe

Kratzmann and, of course, pieces by beloved SA label Binny (known to sell out within 24 hours). Add Mrs Fisher’s Pottery to the mix, plus Castle textiles, and it’s your one-stop shop for gifts, too. Alabaster Store sells online and ships Australia-wide. *69 Murray Street, Tanunda, (08) 8563 0857, alabasterstore.com.au*

VICTORIA

Frankie & Mae

Having experienced first-hand the joys of a country childhood, Michelle Murrell wanted to provide the same upbringing for her children, prompting a move to the idyllic town of Trentham in 2015. It wasn’t long before she opened Frankie & Mae, a womenswear store that’s named after her two girls and specialises in natural fibres. “It felt like an opportunity to draw on my extensive retail experience with a more sustainable approach,” explains Michelle. Natural colours, artistic prints and textured fabrics reign, with a focus on fine details and finishes. Follow @frankieandmae_trentham for some fabulous daily outfit inspiration. *46 High Street, Trentham, (03) 5424 1609, frankieandmae.com.au >*



LEFT Bow-ties join gifts, homewares and coffee on sale at Charlotte’s Nest in Charleville. **RIGHT** Some of the fashion on display at Trentham’s Frankie & May.

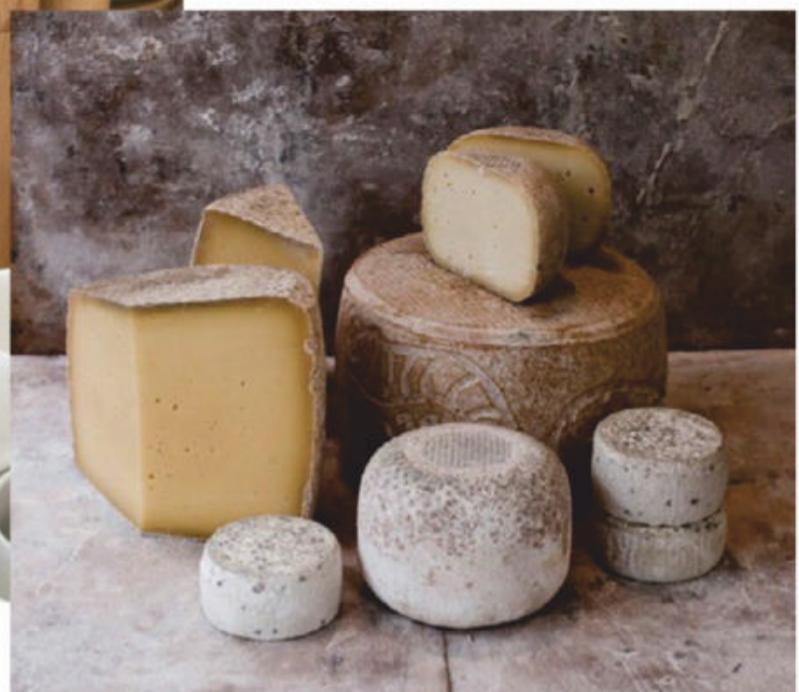


Alabaster Store offers "fashion, home, soul and beautiful things" in a gorgeous store in the town of Tanunda in the Barossa Valley.





LEFT String + Salt in Warragul offers all the amazing ingredients a home chef could ask for, as well as a range of beautiful implements in which to sift and cook them. BELOW If you're a lover of cheese, head to Bruny Island Cheese & Beer Co. Nick Haddow has been creating delicious artisan cheeses for years.



WESTERN AUSTRALIA

Yellow Bird

Along with clothing, pretty gifts and gentle baby products from local makers, this boutique is known for the mother-daughter duo at its helm. Christine Alberts and Tracy Drummond's line of Yellow Bird home fragrance products remains the store's biggest seller, with regular customers dropping in for refills. The hand-poured candles, olive oil soaps, room sprays, linen sprays and diffusers first became popular at humble market stalls, after which Christine and Tracy opened Yellow Bird as a pop-up shop. They now ship their products all across the country from a permanent, light-filled location on one of Albany's main streets. Follow @yellowbirdalbany on Instagram and watch for a new website launch.

187 York Street, Albany, 0407 444 415.

String + Salt

Step inside this home cook's paradise in the heart of Warragul, West Gippsland, and you'll be wowed by the floor-to-ceiling shelves of jars. Filled with

herbs, spices, salts and teas, they create a kind of modern apothecary — you can purchase by weight, with goods carefully scooped, measured and wrapped as you choose. Browse earthenware ceramics, a thoughtful collection of cookbooks, plus chic tableware and kitchen tools made in natural materials and muted tones. Then wander through to the concept kitchen and dream of what range-cookers by the likes of AGA, Falcon and Rayburn might look like in your home. Dave and Michelle Cann own the store, with Michelle describing it as "a pleasing intersection of the humble, practical, sustainable and luxurious. While everything is centred around good living, you could walk out with a bag of smoked salt and a biodegradable scrubbing brush ... or an Italian-engineered steam oven!" Visit the website to book sought-after places in String + Salt's cooking classes on everything from salumi-making to authentic Turkish and Malaysian cuisine. *42 Smith Street, Warragul, (03) 5622 2119, stringandsalt.com.au*

TASMANIA

Bruny Island Cheese & Beer Co.

Chances are you've tasted Nick Haddow's exceptional Tasmanian cheeses. You might even be part of his cheese club. But have you thought of a trip to where it all began? Take the ferry from Kettering to Bruny Island and visit Nick's cheesery, brewery, cellar door and bakery. The buildings are sensitively tucked into the landscape, crafted to fit among the blackwood trees, and boast plenty of windows if you want to take a peek into the cheesemaking process. Try the irresistible cheese platters, which change daily, and sample as many as 10 beers on tap. Take it from Nick himself, who says, "We pride ourselves on being authentic. We want our visitors to get a real Tasmanian experience — take some time out, sit under the trees, drink a beer and eat some cheese. It's a very Bruny thing to do." There's also the opportunity to stock up on plenty of tasty cheese accompaniments (think fruit pastes, honeys, sauerkrauts and relishes), plus loaves of fresh woodfired sourdough from the Alan Scott oven. If you can't get to the island, you can pop into the small cellar door in Hobart or shop online instead. *1807 Main Road, Great Bay, Bruny Island, (03) 6260 6353, brunyislandcheese.com.au* 

"We want visitors to get a real Tasmanian experience — take some time out, sit under the trees, drink a beer and eat some cheese."

THE AUSTRALIAN Women's Weekly

Icons, Issue 6

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ISSUE NO. 6 2020

A perfect pair

Audrey Hepburn & Cary Grant's enduring connection

Scandals & traged

BETTE D other f

Marilyn HER LIFE IN PICTURES

The doomed romance behind *A Star Is Born*

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the style diary

FOR BUSY WORKING MUM JANE MAROULIS, VERSATILITY
IS KEY WHEN IT COMES TO HER WARDROBE.

PHOTOGRAPHY ABBIE MELLE STYLING KRISTIN RAWSON





Buddy the kelpie gets a pat from Jane as she holds her two-year-old daughter, Josie. Jane wears a Lee Mathews cashmere jumper and skirt from Chic Clothing Co. **FACING PAGE** The mother of four likes to wake up before the rush to school begins, have a coffee and do some emails. Coat by Saba.



Jane and Josie, wearing an outfit from Mamapapa, looking at the bulbs in the garden. **BELOW** Jane wears a blouse and a cardigan from Oroton, Josie wears an outfit from Mamapapa and Nina wears an outfit from Seed.



JANE MAROULIS

SOCIAL WORKER, VIGNERON, RESTAURATEUR, AND MOTHER OF FOUR, 40

Jane lives with her husband, Daniel, and their daughters, Winnifred, nine, twins Nina and Maggie, eight, and two-year-old Josephine, known as Josie, in East Gresford, NSW.

What do you love about living in the country? Country people are genuine, inspiring and creative. They really connect and support each other. I also love the variation in the landscapes and the seasons — it's such a visually pretty place to live.

How would you describe your style? My style is simple and classic. As a mum of four little ones, my style needs to be practical and easy to wear.

Are you interested in fashion? I do love fashion. I'm not one to follow trends, but I do invest in some good-quality timeless pieces each year.

Who are your style influences? Mum and my grandmother — both very stylish, confident, extraordinary women.

What's the best style advice you've ever received?

When I was a teenager, my mum told me to wear clothes you feel confident in. She said, "You wear the clothes, don't let the clothes wear you." It has always stuck with me.

What are your wardrobe essentials? A pair of mid-rise, skinny LTB Jeans, linen maxi skirt, well-cut shirt, plaited leather belt, warm woollen sweater, good-quality coat or blazer, and trusty RM Williams boots.

Any favourite labels? I am a fan of Binny, Primness, Country Road and Camilla and Marc for going out.

Where do you shop? I love to shop locally and support small businesses, including Gateway in Dunedoo, Country Traders in Narromine and Chic Clothing Co in Dungog for its quality linen in beautiful tones.

Do you have any favourite accessories? I don't wear a lot of accessories, but I always have my sunnies and a good leather bag large enough for all the necessities of a two year old. I currently have one from Saddler & Co.

What are your beauty essentials? An ASAP cleanser and Medik8 face serums. I wear Miss Dior perfume.

What are you listening to and reading? I'm a fan of the ABC's *Conversations* and am also listening to the Mamamia *Out Loud* podcast. I have just started reading again after a long hiatus and chose *The Tattooist of Auschwitz* — not the lightest read after a long day!

Where are your favourite local places to eat? Apart from our restaurant, Boydell's, I always have a fabulous meal at Seraphine Cafe at the Maitland Regional Art Gallery. Teale in East Maitland is another great spot.

Where are you going for your next country weekend?

As Daniel is originally from Bourke, we are planning to head out that way, with a stop in Narromine to see some dear old friends and share a wine or two.

Boydell's, 2 Green St, Morpeth, NSW, (02) 4933 5862, boydells.com.au To see Jane's house, turn to page 32.



Jane scarrying a woven shopping tote from Harris Farm Markets.



natural selection

JANE_OPTS FOR CLASSIC, EARTHY
PIECES, CRAFTED TO LAST.

PRODUCED BY JAMELA EJJAMAI

1 Jacket, \$580, from Flatiron. 2 Scarf, \$99.95, from Country Road. 3 Miss Dior Rose n' Roses fragrance, \$196 for 100ml, from selected David Jones and Myer. 4 Belt, \$190, from Flatiron. 5 Cashmere jumper, \$429, from Mia Fratino. 6 Preston coat, \$999, from Camilla and Marc. 7 Handler boot, \$280, from Wittner. 8 Lemon and basil candle, \$48, from The Grampians Goods Co. 9 Julia Vanity tumbler, in Lava, \$55, from Marloe Marloe. 10 Reality Eyewear Supersense sunglasses, \$69.95, from Birdsnest. 11 Tote in caramel, \$449, Saddler & Co.



FOUNTAIN OF YOUTH

IS COLLAGEN IN SERUMS AND SMOOTHIES THE ANSWER TO WARDING OFF WRINKLES? JULIETTE WINTER INVESTIGATES THE BEAUTY BENEFITS OF THIS ESSENTIAL PROTEIN.

YOU CAN HAVE it in your coffee, knock it back via a clay shot, sip it in a smoothie, or just slather it straight on your skin. Whatever your delivery method of choice, collagen is currently marketed in countless pills, powders, liquids and topical lotions as the end to our wrinkle-battling woes. So ... is it?

“It would be fabulous if it were as easy as downing a smoothie or capsule to plump up our sagging skin, or to prevent it getting that way in the first place,” says Dr Katherine Armour, dermatologist and co-founder of Bespoke Skin Technology. Dr Armour says that both internal and external factors contribute to collagen loss — ageing, pollution, cigarette smoke, diet and inflammation levels all chew up collagen in your body.

The premise behind swallowing collagen supplements and slathering on creams seems solid enough: collagen is an important building block in your skin. It makes up around a third of the protein in skin and is structurally vital but, like most things, we make less of it as we get older. “Loss of collagen leads to loss of plumpness and sagging of the skin and, ultimately, wrinkles. So, if we can increase the levels of collagen in our skin, we may delay the onset of dreaded wrinkles,” says Dr Armour.

Collagen loss starts earlier than you might think. “We lose one per cent of our dermal collagen each year from the age of 20,” says Dr Armour, who adds that the real damage is done around menopause. “Studies show that at least 30 per cent of the skin’s collagen is lost in the first five years post menopause.”

So, how can you replace lost collagen? As far as topical creams are concerned, experts suggest choosing a

moisturiser with active ingredients that stimulate your body to produce its own collagen. “Collagen is too large a molecule to penetrate through the skin, and in particular through to the dermis, where it needs to be,” says Dr Armour. “However, there is abundant scientific evidence that topically applied retinoids, glycolic acid and polyhydroxy acids, ascorbic acid (vitamin C) and niacinamide (vitamin B3) all stimulate increased production of dermal collagen in the skin.”

The large molecular size of collagen also makes it problematic for the body to efficiently absorb internally.

“The human body is clever and efficient in prioritising its own needs.”

“Because collagen is a large molecule and can’t be absorbed in its whole form, it has to be broken down into peptides of 2-3 amino acids, which increases its bioavailability,” says Jessica Hoskins, clinical nutritionist and herbalist at Sage and Folk. “I certainly recommend collagen for a range of issues including gut health, joint health as well as skin.”

Be aware, though, that precisely which of these issues taking collagen might improve will be determined by factors beyond your control. There’s no guarantee that any collagen you consume will make a difference to your skin — everything from daily diet to your general digestive health will affect how much of it is absorbed and

where it is put to work. “The human body is clever and efficient in prioritising its own needs ... you may require the collagen elsewhere in the body, like for wound healing,” says Jessica. Which means it won’t go to plumping up your skin.

If collagen loss is a concern, both experts recommend addressing your diet first. “Your body can do the job just fine,” says Dr Armour. “If you eat meat, you’ll definitely be getting enough collagen. If you’re vegetarian or vegan, your body can make its own collagen.”

Ensuring your diet is rich in vitamin C is also essential as there is evidence to suggest that this can also boost production of collagen. “Some evidence even suggests that regular kiwi fruit consumption can double collagen synthesis, probably due to its vitamin C content,” says Jessica, who recommends kiwi fruit, guava, red capsicum, oranges, strawberries, and broccoli as good sources of vitamin C. “Just note that vitamin C is very sensitive to heat, so to preserve its skin-loving effects, eat them raw or cook very lightly.”

As well as a healthy diet, there are two important extrinsic factors that will help to decrease the breakdown of collagen and to stimulate more collagen production in the skin’s fibroblasts. “The most important thing to protect your skin’s precious collagen is to sun protect every day with a broad spectrum UVA and UVB blocking sunscreen,” says Dr Armour.

In terms of skincare, she recommends using evidence-based ingredients, namely vitamin A (retinol), vitamin B3 and vitamin C. “As the Jackson Five *so* famously said, it’s as easy as A-B-C.” *Q&*

GET YOUR BOUNCE BACK

Try these collagen-boosting beauties to help firm and plump your complexion.

- When a dermatologist makes their own skincare you know it's going to get good results, and **Complete Night Shield** (\$260 for 50ml) from **Bespoke Skin Technology**, which was co-founded by Dr Katherine Armour, is a cocktail of nourishing squalene, aloe vera and shea butter mixed with some powerful retinaldehyde (a vitamin A derivative that helps to exfoliate and boost collagen production), antioxidants and resveratrol.
- A luxurious and nourishing cream, **Doctor Babor Collagen Booster Cream** (\$264 for 50ml) uses a collagen booster peptide to stimulate the skin's own fibroblasts to produce collagen to help firm and plump the skin.
- A new Australian food-based beauty company, Optima Nutricosmetics, spent years researching and clinically testing its **Ultimate Complete Skin Nutrition powder** (\$159 for 392g/28 serves) until founders Cate Lilja and Karissa

Mathers had the perfect formula for ultimate gut and skin health. This potent powder is made with 10,000mg (per serve) of marine collagen peptides for glowing skin, pre and probiotics for a healthy gut, antioxidants and a host of vitamins.

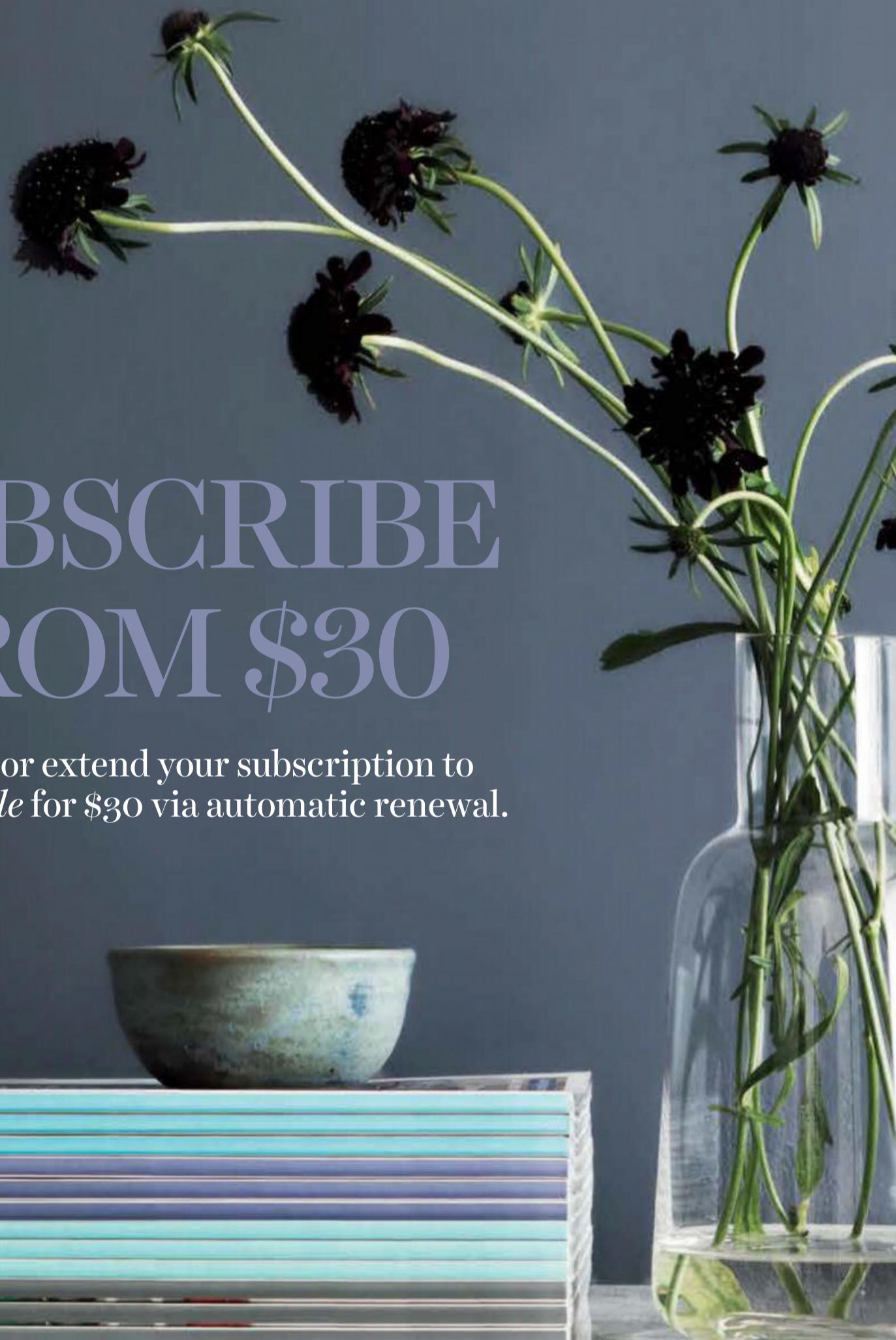
- **iS Clinical Super Serum Advance +** (\$259 for 30ml) is loaded with 15 per cent vitamin C along with copper tripeptide-1 that both stimulates natural collagen production and helps to smooth lines.
- With a focus on copper peptide, **NIOD Copper Amino Isolate Lipid 1%** (\$135 for 15ml) helps to stimulate collagen and fibroblast production as well as general skin healing. It's bundled with plant-based squalane, algae and an extract of vetiver root to help plump and firm the skin.
- If you're after a super dose of vitamin C to help support your collagen supplies, try **Dr Dennis Gross C+ Collagen Deep Cream** (\$115 for 50g). It uses a stabilised form of vitamin C that brightens and goes to work on fine lines, while plant-based collagen and some lovely oils nourish the skin.



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BOOK CLUB

DESPITE ITS CHALLENGES, 2020 IS PROVING TO BE A VINTAGE YEAR FOR BOOKS.

REVIEWS ANNABEL LAWSON

WHY VISIT AMERICA

Matthew Baker, Bloomsbury, \$29.99

Matthew Baker is young and reckless. In this collection of 13 short stories, all focused on the weird and wonderful US of today and the future, he often wanders off the plot. However, with a talent as big as his, it doesn't really matter. These stories may veer towards science fiction, but there's not too much emphasis on gadgets or new technology — changed behaviour is the recurring theme. Save the first story, *Fighting Words*, for last. It's the simplest and the most heartbreakingly. Bullying is a problem schools try to address, yet, if we're not forever vigilant, a young life is wrecked beyond repair. Instead, start with a funny one. In *A Bad Day in Utopia*, Merle Thornton's tribulations (see *Bringing the Fight*, facing page) are avenged. In a future society, indifferent to discrimination, men are the losers. Visiting her captive lover in a brothel for female clients, Danielle has a moment of guilt. Then it's, "Sorry, Rex, not my problem". Possibly the most enjoyable story is *Rites*. Just one word on the second page gives a glimmer of what's ahead. There's never a straightforward judgment from Baker, nor a resolution without nagging wisps of doubt. Netflix is about to film eight of these stories, so read them quickly, because it's well worth accessing Baker's fine detail.

YOU ARE NOT ALONE

Greer Hendricks & Sarah Pekkanen, Macmillan, \$29.99

Ask yourself, if two charming young women appeared at a low point in your life and were willing to transform your situation for the better, would you push them away? Would you ungraciously wonder what was in it for them? Probably not. The Greer Hendricks and Sarah Pekkanen duo wrote the tormenting *The Wife Between Us* and

the even more disturbing *An Anonymous Girl*. So I was ready to doubt the sweet young sisters, Cassandra and Jane Moore, who reach out to a troubled Shay Miller in this psychological thriller. She had just witnessed a suicide on the subway and needed to de-escalate. Shay's trauma counsellor is worse than useless, but her two new confidantes bring a lot to the table, regardless of their hidden agenda. You may decide at the end of all the twists and turns and downward spirals that Shay did, paradoxically, benefit from the experience. She was a mess at the start and eventually emerged not only intact but with proof of her own stamina and integrity.

THE MISLEDUCATION OF EVIE EPWORTH

Matson Taylor, Simon & Schuster, \$29.99

Matson Taylor is the design historian at the Victoria and Albert Museum (V&A) in London. Can there be a more divine job? You can spend your day charting how ruffs waxed and waned in the 1590s and positing theories on the origins of Regency furniture. While Taylor's debut novel certainly relies on a bit of mystery and intrigue, it barely touches on design. Christine, his grasping anti-heroine, is notably ill-dressed. She's housekeeper to a dear, unsuspecting farmer, Arthur. The story is told by 16-year-old Evie, struggling to prevent Christine becoming her stepmother. This is Yorkshire 1962, when adults still held sway, so Evie must find her own allies. Four lovely ladies pitch in. Evie's neighbour, Mrs Scott-Pym, proceeds by somewhat unorthodox means, but, when her madcap daughter, Caroline, arrives from London, the assault on Christine becomes more forensic. Graceful French Elise has only to hover beside Christine for the "bossy, gold-digging trollop's" faults to become manifest.

And even Mrs Swithinbank, friend to Christine's mother, sees the interloper's unsuitability and joins the fray. Taylor has given us a real treasure, fun and entertaining.

THE HAPPIEST MAN ON EARTH

Eddie Jaku, Macmillan, \$32.99

You may think you've read all you can bear about the Nazi years in Germany. Yet Eddie Jaku's story proves once again that every individual in the 'cleansing' process was unique. As a boy, Eddie hid from former friends who threw Jewish children into icy waters and gleefully watched them drown. But he does not spare his family — his adored father, who once exemplified sharing, urged his son to grab everything from the neighbourhood shop and leave nothing for those in the queue behind him. As a teenager, Eddie masqueraded as a gentile, and was thus allowed to study engineering. The skills he acquired were valuable to the Nazis and on more than one occasion saved him from the gas chambers. He was exposed, sent to camps, betrayed and tortured within an inch of his life. Nine times, he eluded what seemed like certain death. He still believes at one point in 1938 Hitler could have been foiled for good. "If enough people had stood up on Kristallnacht [the notorious Night of the Broken Glass]..." On May 8 this year, we were unable to publicly celebrate the 75th anniversary of Victory in Europe (VE Day). But Jaku's memoir can be our private celebration of evil that was ultimately vanquished.

THE SWITCH

Beth O'Leary, Quercus, \$32.99

Too many 'second-chance' novels depict romance at 50 as nothing short of a miracle. In Beth O'Leary's

romcom, Eileen, 80 next birthday, is looking for a husband and her quest seems totally reasonable. Her beloved spouse is dead. She's lonely. In Yorkshire, where she has a dream cottage nestling amid a buzzing community, eligible bachelors are thin on the ground. Her granddaughter, Leena, who has high-powered job in marketing, is having a nervous breakdown. Leena's kindly boss gives her two months' paid leave to sort herself out. Eileen suggests a swap. Leena comes to Hamleigh-in-Harksdale (HIH), convinced she will be bored witless. Eileen departs for Leena's London flat, which she shares with her granddaughter's two young friends. Eileen's expectations are surpassed when she acquires a super-suave lover. Then an online romance blossoms, but we, the readers, know the signs. Just be careful, Eileen. From start to finish, it's chuckles for Leena and cheers for Eileen. Betsy, HIH's dragon lady, is revealed to be — but I won't spoil it for you. I've left out the

nub of the tale, which is to do with the lady in the middle — Leena's mother, Eileen's daughter. A wonderful fast-paced novel, finished in a flash and leaving you wanting a sequel.

BRINGING THE FIGHT

Merle Thornton, Harper Collins, \$29.99

In the mid-1960s, half a decade before Germaine Greer hit the headlines, University of Queensland postgraduate student Merle Thornton fought for women's rights, challenging unwritten rules that women should give up their jobs when they married, that a family should up-sticks to follow the male 'breadwinner' and that women couldn't drink in public bars. As this book grippingly documents, one fine day in April, 1965, it all became too much. Merle and her friend, Rosalie Bognor, walked unaccompanied into Brisbane's famous Regatta Bar and boldly asked for a beer. When the barman politely refused, Merle and Rosalie chained themselves to the bar

and claimed to have thrown away the key. The police arrived and then retreated as the women stood firm. Half the men in the bar were supportive and some bought beers for Merle and Rosalie. The story went round the world. Despite the success of the stunt, the backlash was shameful. Not only men but many women, too, were hostile to the protest. And, from that day, Merle's phone calls had to be circumspect, because her line was tapped. It was worth it, however. Opportunities to campaign for civil rights brought Merle to the forefront of changes long overdue. And, as Merle highlights, we're not done yet. Even readers still in their 20s can remember Tony Abbott's relentless attempts to humiliate and sabotage Julia Gillard. It may be easier to win support for rights today, but radio shock jocks have only to open up discussion, just a chink, on a slow midweek morning, and bring out all the haters and the jeerers. Strong stuff, told with humour and unblinking truth. *CS*



"Merle Thornton fought for women's rights ... and one day it all became too much."

AT THE MUSEUM

THE BACKSTORY ON AN INTRIGUING ITEM HOUSED AT THE NATIONAL LIBRARY OF AUSTRALIA IN THE NATION'S CAPITAL.

THIS INTRIGUING silver kettle-cum-spirit lamp, by English silversmiths Rebecca Emes and Edward Barnard, was given to botanist Sir Joseph Banks by Queen Charlotte in 1813. One of the great treasures of the National Library of Australia in Canberra, it's actually called a veilleuse théière, or night-light teapot, consisting of a small kettle with a burner underneath, so that warm tea and a soft light offer reassurance throughout the night.

The engraved inscription tells the tale. It reads, "This most judicious improvement of a comfort indispensably necessary in a sick chamber was most graciously presented to Sir Joseph Banks by the Queen, when Her Majesty, accompanied by their Royal Highnesses, the Princesses Augusta and Mary, honoured his family with a visit at Spring Grove on Monday October the fourth, 1813."

Banks, the botanist aboard Captain Cook's first expedition to the Pacific and who first collected and described Australian plants for Europeans, was the formidable president of the Royal Society in London from 1778 until his death in 1820. By 1813, when this gift was made, Banks's gout had confined him to a wheelchair. However, on the day of this presentation, he had provided the Queen and her daughters with a luncheon ending with a cranberry tart, peaches, nectarines, grapes, strawberries and plums from his own garden.

Collectors of silver are drawn by such things as the provenance of individual pieces, the armorials engraved on them and their inscriptions. If those inscriptions connect an object with a famous historical figure, especially a member of a royal family, interest is greatly increased.

The veilleuse théière came to the National Library as part of a collection assembled by famed art collector Sir Rex Nan Kivell, who bought it at auction in 1941.

National Library of Australia, (02) 6262 1111, nla.gov.au



This teapot with royal connections ensured piping-hot tea and an ambient light throughout the night.



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COLLECTABLES

JOHN MCPHEE SHEDS FRESH LIGHT ON CLASSIC MID-CENTURY CURTAINS.

PLEASE SEE the attached images of my two beautiful Frances Burke curtains (size of both 1.575m x 2.16m). My mother tells the story of when she made a special trip into Melbourne to buy them from a small shop in Hardware Lane in 1954. Although the back has discoloured with age, the front design is like new. Should they be cleaned and, if so, where can I get it done safely? Have I been storing away a valuable artwork or just a beautiful piece of material with a nice story that my mother tells?

Sally Day, Bacchus Marsh, Victoria

Crete, the design shown, is one of my favourite designs by Frances Burke, whose shop in Hardware Lane between Bourke Street and Lonsdale Street was a magnet for those wanting Australian-designed textiles in the 1950s. An example of the fabric features in a large collection of Burke's textiles in the National Gallery of Australia collection. I once had the pleasure of talking to her about this design. She said it had been inspired by carved and painted patterns she saw while travelling in Crete. She went on to tell me that she had been thrilled when a workman passing the shop called in to talk about patterns he recognised from his homeland.

If the cotton is strong, handwash in warm, soapy water. Then rinse thoroughly and dry in the shade. Iron them and you will have a splendid pair of curtains. Vintage textiles, especially mid-century modern, are all the rage and of great interest to collectors. But the value depends on whether someone else has the same-size window! *CS*

John McPhee is an art historian who has worked in art museums for 30 years and was curator of Australian Decorative Arts at the National Gallery of Australia.

WE'D LOVE TO HEAR FROM YOU

Do you have a precious object that puzzles you or a mysterious item that has been in your family for generations? Send your inquiry, along with a colour print or high-resolution digital image, your suburb or town, and your daytime telephone number, to austcountrystyle@bauer-media.com.au.

The photographs must be clear and show the whole object against a white background. Photographs will not be returned, even if they are not published.

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Smitten Merino is a family business – I'm at the helm as the designer and photographer while Carl looks after marketing. Our daughters Holly and Brooke are our part-time models. Holly also looks after sales. In the future, we hope our skateboarding son Daniel, will direct his camera attention away from beetles and sheep, to take over as our fashion photographer. We hope you love Smitten Merino as much as we do – our relationship with you is one we treasure.

Thank you for helping us keep our wool dream alive.

Nicola and Carl Mason

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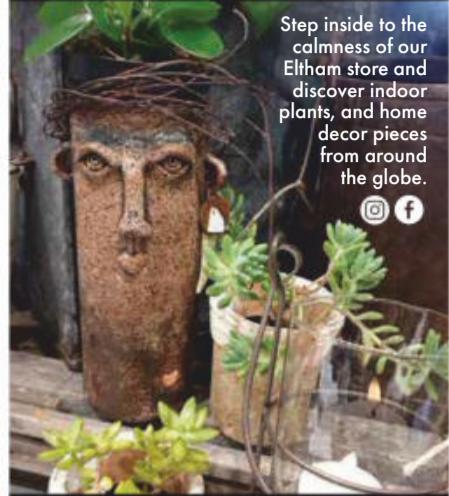
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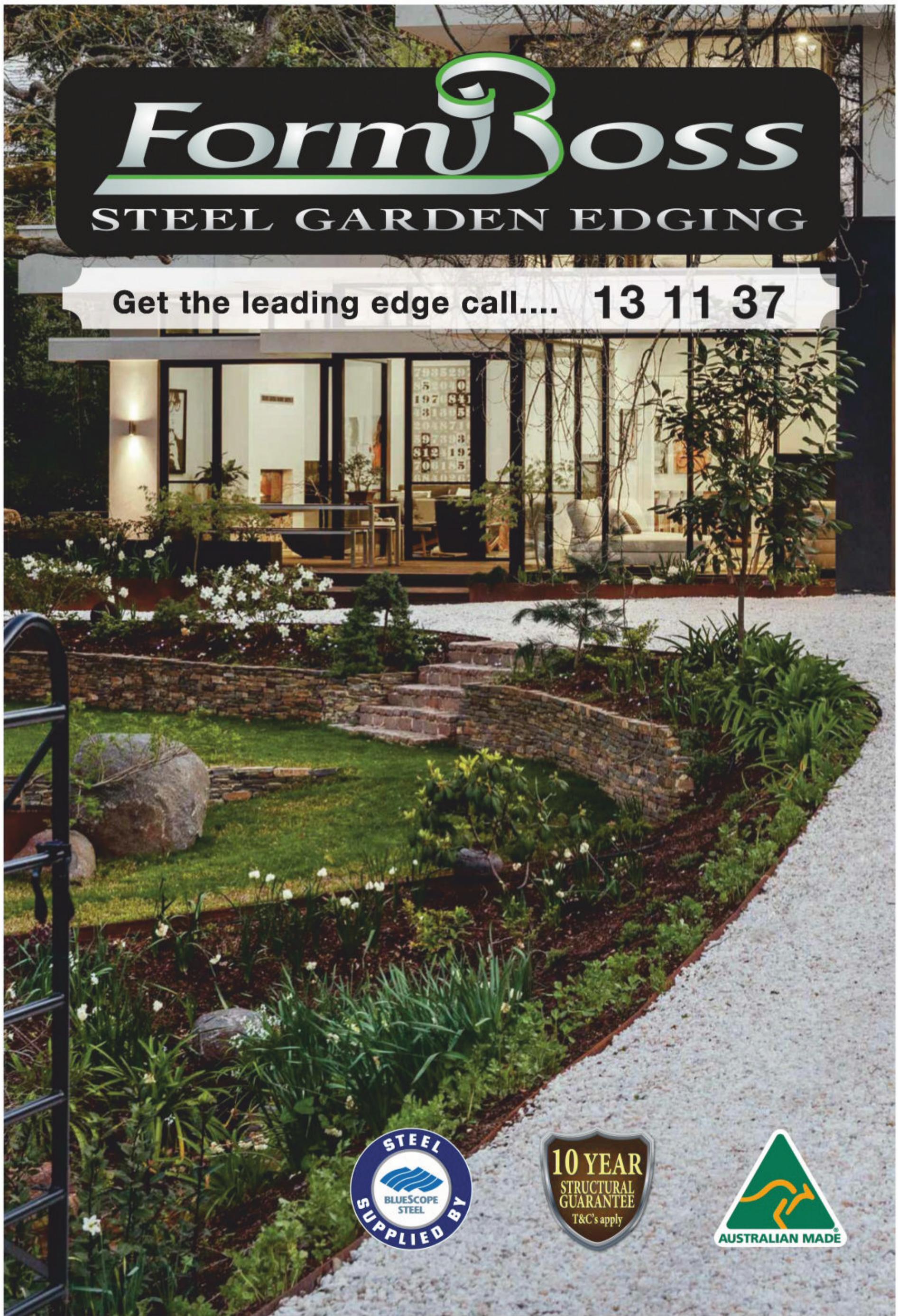
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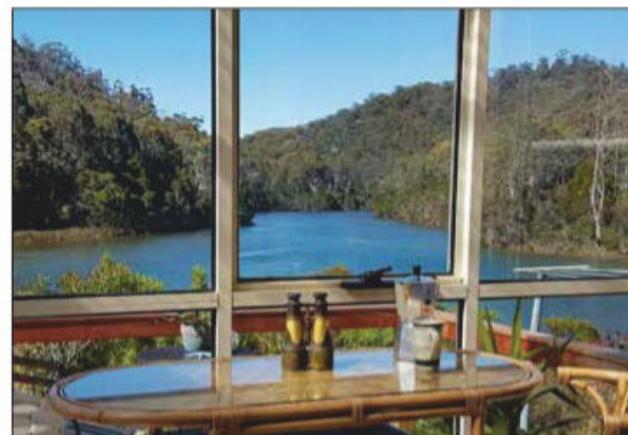
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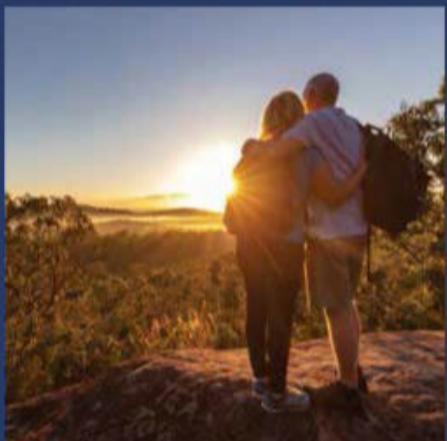


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APPLE SOURCE

IN OUR NEW COLUMN, WE FOCUS ON AN ARTISAN CREATING UNIQUELY AUSTRALIAN PRODUCTS. HERE WE TALK TO TASMANIAN **ANDREW SMITH** ABOUT CRAFTING CIDER FROM HIS GREAT-GRANDFATHER'S 132-YEAR-OLD APPLE ORCHARD.

ANDREW SMITH IS A FOURTH-generation apple grower, whose sprawling Huon Valley orchard was planted by his great-grandfather, Willie, in 1888. His family's century-long reign over their small corner of pristine Tasmania has seen immense change in the growers' community. But Andrew still harvests fruit from that very first tree his great-grandfather planted — only now he turns some of them into sharp, organic Tasmanian cider.

He jokes that, when he returned from a European backpacking trip in his 20s, with his head full of ideas for a wholly organic operation, he "drove the business off a cliff". In 1997, he replaced \$100,000 worth of chemicals with a million dollars' worth of labour. But time has proven his daring gambit was a shrewd one.

"Organic has won out," he says. "This is truer now than it has ever been." As the changing world has interrupted supply chains and made us all reflect on the origins of what we buy and consume, Andrew's sparkling organic cider has been embraced more than ever before.

"Local and organic has definitely had a kick ... we're probably as busy on that side of the business as we've ever been," he says. "The reality is that people are going to value Australian product more."

Cape Grim, in Tasmania's north-west, is widely acknowledged as having the cleanest air on Earth, and Andrew wants to capitalise on the island's clean reputation. He believes that by switching to organic, he can operate a business that is not only better for consumers, but also lowers the environmental impact on the land.

Andrew and his father still ship organic apples around the country, but the cider is Andrew's creation.

Although it is named after his great-grandfather, he's proud to share the role the family matriarchs played in cementing the family legacy. Elsie, his great-grandmother, was the daughter of Charles Oates, one of the Tasmania's largest landowners. When she married Willie, the orchard land was Charles' wedding gift.

"Charles was a convict, an entrepreneur and an amazing character," says Andrew.



Willie and Elsie's son, Ron, took over the orchard when he was old enough, but when he was imprisoned in Singapore's Changi prison during military service in WWII, Ron's wife Ruth, Andrew's grandmother, took over the running of the orchard.

"When Ron came back, he was a different guy, so Ruth still had a strong presence. Then my father took it off her about 10 years later," says Andrew.

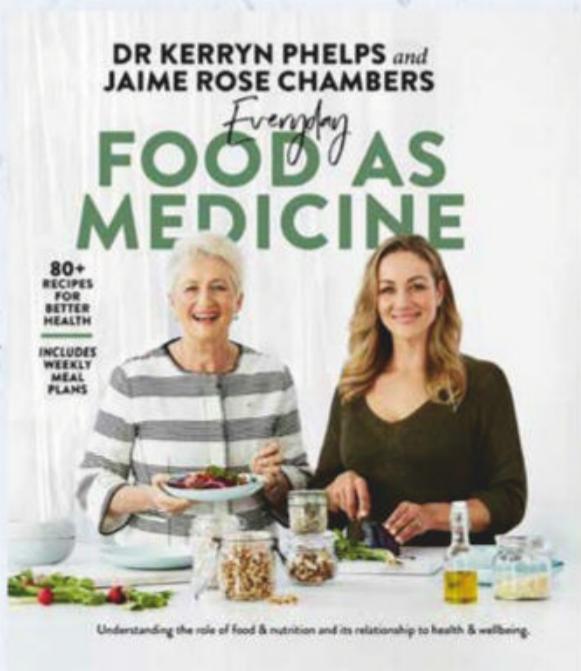
Tasmania's apple industry was thriving at the time. "He thought he was going to be driving a gold Porsche," Andrew says. "Then, 12 months later, the government was paying people to pull out orchards."

Andrew's life as a grower has demanded resilience and devotion, which is why shifting to organic proved to be such a prescient move.

"Anyone who thinks that Australian consumers don't know what they're buying is crazy," says Andrew.

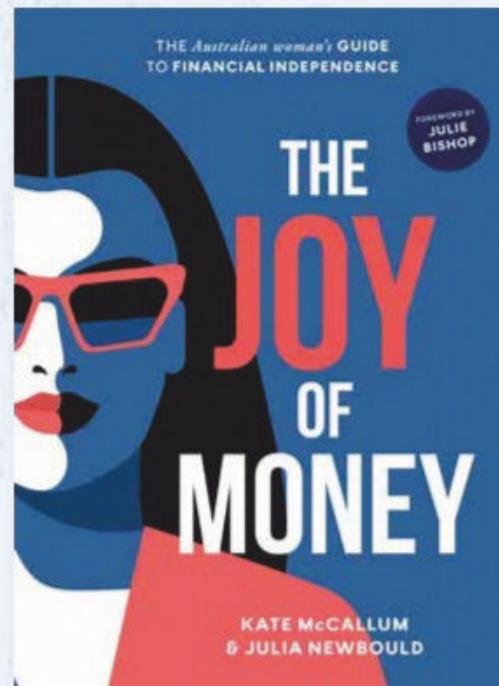
"We have to be high end. We have to be niche." *CS*

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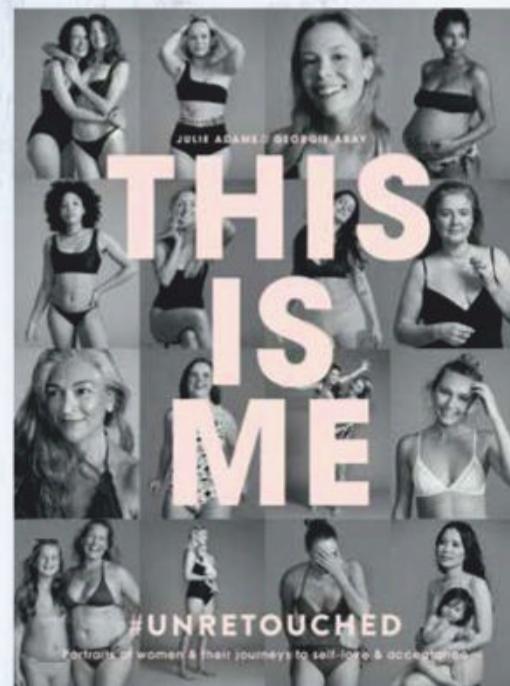
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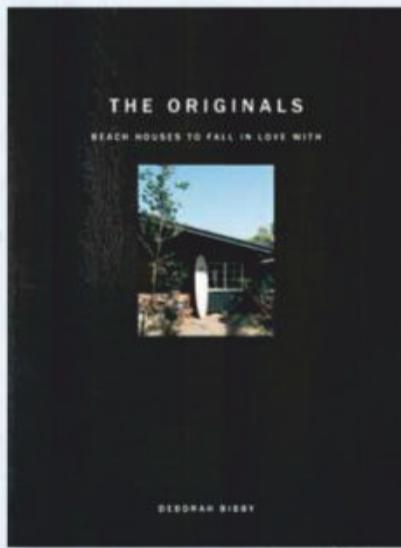


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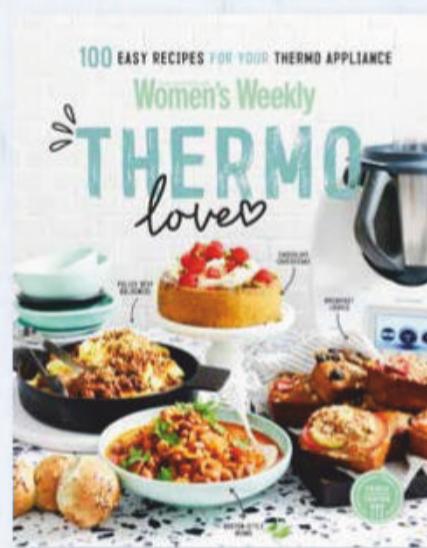
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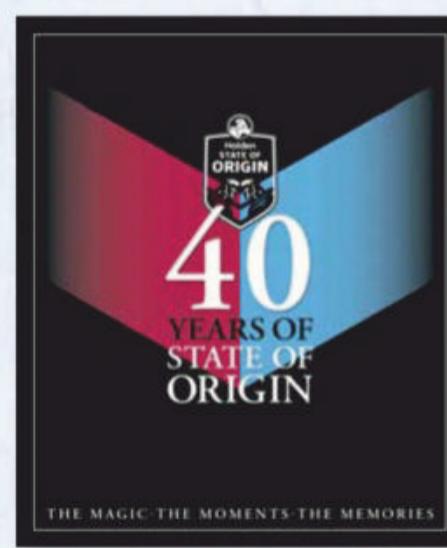
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